

Mac 'N Cheese

with Tupperware's Microwave Pressure Cooker

2 1/2 cups dry elbow macaroni
2 cups chicken broth
1 cup heavy whipping cream
1/2 tsp salt
1/2 tsp pepper
1/2 tsp dry mustard
1 Tbsp butter
1/2 cup whole milk
6 oz Velveeta Cheese, cut into small pieces
1 1/2 cups shredded cheese blend (ie: colby jack)

*Compliments of your
Tupperware Consultant*

Place dry macaroni, broth, heavy cream, salt, pepper and dry mustard in the microwave pressure cooker, stir together and seal. Microwave at 100% power for 10 minutes. Let cool until pressure falls and then open pressure cooker. Stir in butter, milk and cheeses. ENJOY!

Mac 'N Cheese

with Tupperware's Microwave Pressure Cooker

2 1/2 cups dry elbow macaroni
2 cups chicken broth
1 cup heavy whipping cream
1/2 tsp salt
1/2 tsp pepper
1/2 tsp dry mustard
1 Tbsp butter
1/2 cup whole milk
6 oz Velveeta Cheese, cut into small pieces
1 1/2 cups shredded cheese blend (ie: colby jack)

*Compliments of your
Tupperware Consultant*

Place dry macaroni, broth, heavy cream, salt, pepper and dry mustard in the microwave pressure cooker, stir together and seal. Microwave at 100% power for 10 minutes. Let cool until pressure falls and then open pressure cooker. Stir in butter, milk and cheeses. ENJOY!

Mac 'N Cheese

with Tupperware's Microwave Pressure Cooker

2 1/2 cups dry elbow macaroni
2 cups chicken broth
1 cup heavy whipping cream
1/2 tsp salt
1/2 tsp pepper
1/2 tsp dry mustard
1 Tbsp butter
1/2 cup whole milk
6 oz Velveeta Cheese, cut into small pieces
1 1/2 cups shredded cheese blend (ie: colby jack)

*Compliments of your
Tupperware Consultant*

Place dry macaroni, broth, heavy cream, salt, pepper and dry mustard in the microwave pressure cooker, stir together and seal. Microwave at 100% power for 10 minutes. Let cool until pressure falls and then open pressure cooker. Stir in butter, milk and cheeses. ENJOY!

Mac 'N Cheese

with Tupperware's Microwave Pressure Cooker

2 1/2 cups dry elbow macaroni
2 cups chicken broth
1 cup heavy whipping cream
1/2 tsp salt
1/2 tsp pepper
1/2 tsp dry mustard
1 Tbsp butter
1/2 cup whole milk
6 oz Velveeta Cheese, cut into small pieces
1 1/2 cups shredded cheese blend (ie: colby jack)

*Compliments of your
Tupperware Consultant*

Place dry macaroni, broth, heavy cream, salt, pepper and dry mustard in the microwave pressure cooker, stir together and seal. Microwave at 100% power for 10 minutes. Let cool until pressure falls and then open pressure cooker. Stir in butter, milk and cheeses. ENJOY!