

Foodnity Recipes

Mac and Cheese Quesadillas – Quick 15-Minute Meal

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz elbow macaroni
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 tbsp butter
- [ ] 1/4 cup whole milk
- [ ] 1/2 tsp paprika
- [ ] 4 medium flour tortillas

Optional Add-Ins

- [ ] 1/4 cup chopped fresh spinach
- [ ] 1 tbsp cooked bacon bits (or turkey ham if preferred)
- [ ] A pinch of black pepper

Instructions

1. Cook the macaroni in salted water until al dente, about 8 minutes; drain and set aside.
2. In a small saucepan, melt butter over medium heat, whisk in milk, then stir in cheese until smooth; fold in paprika.
3. Combine the cheese sauce with the cooked macaroni; if adding spinach, stir it in now so it wilts gently.
4. Heat a large skillet over medium-high heat; place one tortilla, spread half the mac-cheese mixture, top with another tortilla, and press lightly.
5. Cook until golden brown, about 2-3 minutes per side, then remove and let rest a minute before cutting.

Nutrition per serving

420 kcal	20 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cheese sauce looks too thick, add a splash more milk.
- Use a non-stick skillet if you're worried about sticking.
- Feel free to experiment with a dash of hot sauce for a subtle kick.