

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's PIZZA MAC n CHEESE

Cheesy ♥ Pizza Flavor ♥ Family Favorite!

All the flavors you love about pizza
combined with creamy, cheesy mac and cheese!
A fun, easy, and delicious meal the whole family will love!

PREP TIME	COOK TIME	SERVINGS
10 MIN	20 MIN	6–8

INGREDIENTS

- 1 box (16 oz) elbow macaroni
- 3 tbsp butter
- 3 tbsp all-purpose flour
- 3 cups milk
- 2 cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup pizza sauce (your favorite brand)
- ½ tsp garlic powder
- ½ tsp Italian seasoning
- ½ tsp salt (or to taste)
- ¼ tsp black pepper
- 1 cup mini pepperoni
- ¼ cup grated Parmesan cheese (plus extra for topping, optional)

INSTRUCTIONS

1. Cook macaroni according to package directions until al dente. Drain and set aside.
2. In a large skillet, melt butter over medium heat. Whisk in flour and cook for 1–2 minutes.
3. Slowly whisk in milk and cook, stirring constantly, until thickened (about 3–5 minutes).
4. Stir in mozzarella and cheddar cheese until melted and smooth.
5. Add pizza sauce, garlic powder, Italian seasoning, salt, and pepper. Stir to combine.
6. Add the cooked macaroni and 3/4 cup of the mini pepperoni. Stir until well coated.
7. Pour into a greased 9x13-inch baking dish.
8. Top with remaining pepperoni and Parmesan cheese.
9. Bake at 375°F (190°C) for 20 minutes, until bubbly and golden. Serve warm and enjoy!

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