

# Best Macaroni and Cheese

## Ingredients

- ½ lb (8 oz pkg) elbow macaroni
- 2 cups cream-style cottage cheese (small curd, if possible)
- 1 cup sour cream
- 1 egg, beaten well
- 2 cups sharp Cheddar cheese, shredded
- ¾ tsp sea salt
- ½ tsp black pepper
- Paprika

Preheat oven to 350°F. You will need a greased 9-inch square baking dish.

## Instructions

1. Cook macaroni; drain.
2. In a large bowl, thoroughly mix cottage cheese, sour cream, egg, salt and pepper; add macaroni and stir; fold in cheese.
3. Pour into prepared baking dish; sprinkle with the paprika; bake at 350°F for 45 minutes or until brown around the edges and bubbling.