

Thanksgiving Leftover Mac & Cheese

This recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Serves 8

Ingredients

- 12 oz. elbow macaroni or rotini noodles
- 4 tablespoons unsalted butter
- 1/3 cup flour
- 3 cups whole milk
- 3 cups cheddar cheese
- 8 oz. of brie cheese
- 2 sprigs of thyme (stems removed)
- ¾ teaspoon salt
- 2 cups leftover turkey (shredded or cubed)
- 1 cup of cranberry sauce or cranberries
- 1 ½ - 2 cups leftover stuffing



Instructions

1. Preheat your oven to 350°F.
2. Cook your noodles a minute less than instructed.
3. Melt butter in a large saucepan over medium-low heat. Once the butter is melted add the flour and whisk for 1 minute.
4. Add one cup of milk and stir until a paste is formed. Add in the remainder of the milk, thyme and salt. Cook until it is thick enough to coat the back of a spoon. Be sure to stir often.
5. Remove the brie from the rind and add it into the mixture. Stir constantly until the brie is melted. Remove from heat and add in 2 ½ cups of the cheddar cheese.
6. Mix together the cooked noodles and cheese sauce. This sauce alone is something to be thankful for! Once mixed, add in the cranberries and turkey. Place this leftover makeover in a large baking dish or cast iron skillet. Top with the remainder of the cheddar cheese and stuffing. You could top this with any other leftovers like mashed potatoes!
7. Bake for 25-30 minutes or until golden brown. As hard as it will be, allow this dish to rest for 5-10 minutes after cooking. Top with a gravy swirl if you're feeling dangerous!
8. Gobble it up!