

- 4 boxes Mac&Cheese
- 2 cans vegetables, roughly 15oz each
- 1 can cooked meat, roughly 13oz
- 2 cups milk
- 8oz butter (2 sticks)
- The Basics (TM) seasoning

Fill a large pot 2/3rds full of water, and boil it on high. While that is boiling;

- Open your three cans, ut do NOT strain them; we might need that liquid later
- Put the 4 cheese packets and the seasoning into a bowl. Pour your milk on top of that, and gently stir. You are aiming on dissolving the cheese into the milk.

Once the water is at a roaring boil (Important! Roaring boil, and nothing less), add in the following ingredients:

- 4 boxes of noodles
 - ! check water level; if too low, use vegetable water
- 2 cans vegetables
 - ! Check water level after each can added. If too high, drain water from next can
- 1 can meat

Leave on high, stir occasionally. Once water returns to a roaring boil, reduce temperature to $\frac{3}{4}$ heat.

Once your noodles are at your desired firmness:

- drain pot, return to stove
- put butter into pot, let melt
- reduce heat to $\frac{1}{4}$, add noodle mix back onto pot, cover/mix sauce until blended

Done :) Let cool and serve <3