

How to Reheat Macaroni & Cheese Casserole

Step-by-Step Guide for Delicious, Creamy Results

Oven Method (Recommended)

1. Preheat the oven to 350°F (177°C).
2. Transfer the casserole to an oven-safe dish if it isn't already in one.
3. Add moisture: To keep the casserole from drying out, stir in a splash of milk or cream. Cover the dish with aluminum foil.
4. Reheat for 20–30 minutes, or until heated through. Remove the foil for the last 5–10 minutes for a crispier topping if desired.
5. Check temperature: The center should be hot and bubbly (about 165°F / 74°C).

Microwave Method

1. Place a portion of macaroni and cheese in a microwave-safe dish.
2. Add a splash of milk and stir to loosen.
3. Cover loosely with a microwave-safe lid or plastic wrap to retain moisture.
4. Reheat on medium power for 1–2 minutes. Stir halfway through. Continue in 30-second intervals until heated through.
5. Let it sit for a minute before serving.

Stovetop Method

1. Place leftovers in a saucepan or skillet over low to medium heat.
2. Add a splash of milk or cream and stir gently.
3. Heat slowly, stirring often, until hot and creamy. Avoid high heat to prevent scorching.

Tips for Best Results

- Adding extra cheese before reheating can boost flavor and creaminess.
- If the casserole seems dry, add more milk or a pat of butter as needed.
- Store leftovers in an airtight container in the refrigerator and consume within 3–4 days for best quality.