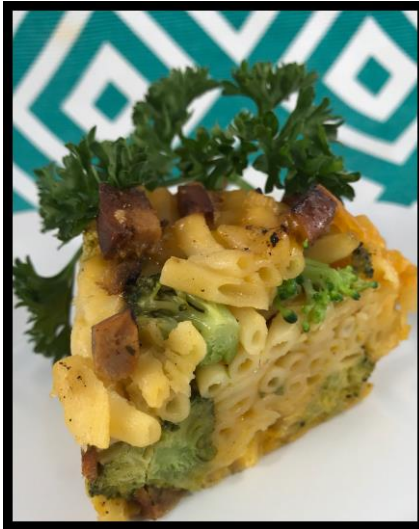




## Recipes Using Boxed Macaroni & Cheese



**Mac & Cheese Pie**



**Mac & Cheese Breadsticks**



**Grilled Mac & Cheese**



**Tex-Mex Mac & Cheese**



**Sweet Potato Mac & Cheese**



**Mac & Cheese Muffins**

## Recipes for Boxed Macaroni & Cheese



### Mac & Cheese Muffins

**You will need:**

|  |                |                              |
|--|----------------|------------------------------|
| 1 (14 oz.) box Mac & Cheese                                    | 2 tbsp. butter | 1 tbsp. flour                |
| $\frac{1}{2}$ cup milk   | 1 egg          | $\frac{1}{2}$ cup sour cream |
| 1-1/2 cup shredded cheddar cheese or shredded cheese of choice |                | cooking spray                |

**Instructions:**

- Heat oven to 400 degrees F. Cook Mac & Cheese macaroni in large saucepan as directed on box.
- Drain. Do not return macaroni to the pan. Melt butter in same saucepan on medium heat.
- Whisk in flour; cook and stir 1 minute. Gradually stir in milk; stir and cook 1 - 2 min. or until thickened.
- Add cheese sauce; cook and stir on low heat 1 - 2 min. or until well blended. Remove from heat.
- Add macaroni, egg, sour cream, and  $\frac{3}{4}$  cup shredded cheese; mix well.
- Spoon into 12 muffin pan cups sprayed with cooking spray; sprinkle tops with remaining cheese.
- Bake 13 - 15 minutes or until golden brown. Cool for 5 minutes before removing from pan to serve.

### Grilled Mac & Cheese

**You will need:**

|                             |  |                                |
|-----------------------------|--|--------------------------------|
| 1 (14 oz.) box Mac & Cheese | 2 tbsp. butter   | 6 cups of water                |
| 3 tbsp. butter for bread    | 2 cups shredded cheddar cheese, divided                | 4 slices cooked bacon, chopped |
| $\frac{1}{4}$ cup milk      | 8 slices French bread, Texas toast, or bread of choice |                                |

**Instructions:**

- In a medium saucepan filled with 6 cups boiling water, cook macaroni until al dente, about 7 - 8 min.
- Drain. Melt 2 tbsp. butter in same pot over low heat.
- Add milk and cheese packet from the Mac & Cheese box to the pan and whisk well.
- Turn off the heat and return macaroni to the pan. Add  $\frac{1}{2}$  to 1 cup of shredded cheddar
- Stir until cheddar is melted and macaroni is evenly coated with cheeses.
- Remove from heat. Fold in cooked and chopped bacon pieces. Butter one side of each piece of bread.
- For each sandwich, place one slice of bread buttered side down on a clean working surface.
- Cover bread with shredded cheddar cheese, then spoon macaroni and cheese on top.
- Sprinkle with more shredded cheddar and then top with one slice of bread, buttered side up.
- Repeat process with remaining bread. (You may have leftover macaroni and cheese.)
- Heat a large nonstick skillet over medium heat. Place 1 - 2 sandwiches in skillet.
- Cook until bread is golden brown and cheese has melted, about 3 minutes per side.

## Sweet Potato Mac & Cheese

### You will need:

1 (14 oz.) box Mac & Cheese including ingredients listed on box  
1 cup cooked butternut squash, sweet potatoes, or winter squash 1/3 cup of water

### Instructions:

- Cook sweet potato in oven or in microwave oven. Remove skin from cooked potato.
- Place cooked potato into a bowl. Add 1/3 cup warm water and puree with blender or electric mixer.
- Bring 6 cups of water to a boil in a large pot. Stir in macaroni. Stir occasionally, about 7 minutes.
- Drain pasta and return to pot. Add cheese sauce mix, milk, and butter. Mix well.
- Add cooked and pureed sweet potato to the pot and stir thoroughly. Enjoy!

## Mac & Cheese Pie

### You will need:

1 (14 oz.) box Mac & Cheese 2 cups small broccoli florets 4 eggs  
 $\frac{1}{2}$  cup shredded cheddar cheese  $\frac{1}{2}$  cup Monterey Jack cheese or other cheese of choice  
6 oz. smoked ham, smoked kielbasa, tuna, hot dogs, or meat of choice, chopped

### Instructions:

- Cook macaroni in large saucepan as directed on package.
- Add broccoli to the boiling water for the last 2 minutes; drain.
- Beat eggs in small bowl; stir in cheese packet from boxed Mac & Cheese.
- Add egg mixture and diced meat to macaroni mixture. Mix well.
- Spoon into 9-inch pie plate sprayed with cooking spray. Top with shredded cheese.
- Bake 30 minutes or until macaroni mixture is set in the center and top is golden brown.

## Tex-Mex Mac & Cheese

### You will need:

1 (14 oz.) box Mac & Cheese including ingredients listed on box  
 $\frac{3}{4}$  lb. ground beef 1 cup chunky salsa 1 cup frozen corn

### Instructions:

- Prepare Mac & Cheese as directed on the box.
- Brown meat in large skillet on medium-high heat. Drain; return meat to skillet.
- Add salsa and corn; mix well. Cook 5 min. or until heated through, stirring occasionally.
- Add prepared Mac & Cheese dinner to meat mixture; mix lightly.

## Mac & Cheese Breadsticks

### You will need:

1 (14 oz.) box Mac & Cheese including ingredients listed on box 1 tube premade pizza dough  
1/3 cup olive oil for topping 4 tbsp. grated parmesan cheese 4 tsp. Italian seasoning

### Instructions:

- Preheat oven to 400 degrees F. Prepare Mac & Cheese according to package instructions.
- Press prepared Mac & Cheese in a 9 x 9-inch pan and put into refrigerator or freezer for 1 hour.
- Unroll pizza dough. Use a pizza cutter to cut dough into 16 pieces.
- Add 1 tsp. shredded cheddar to each piece of cut dough. Top with 1 tbsp. prepared Mac & Cheese.
- Quickly wrap one piece of dough at a time making sure to seal all sides.
- Place on parchment lined baking sheet.
- Brush each roll with olive oil. Sprinkle with parmesan cheese and Italian seasoning.
- Bake for 18 - 20 minutes until dough is cooked and golden brown. Serve with pasta sauce on the side.