



SPEEDY MAC & CHEESE

- 4 cups (16 oz) shredded sharp Cheddar cheese
- ½ cup grated Parmesan cheese
- ½ oz dry elbow macaroni
- 3 cups whole milk
- ½ pkg (1 level cup + 1 Tbsp*) **TSG Comforting Potato Leek Soup Mix**
- ½ cup diced smoked ham

1. Preheat oven to 350° F. Grease a 9x13 baking dish with butter. In a small bowl, mix 1 cup of the Cheddar cheese with Parmesan; set aside.
2. In a 6-qt pot cook macaroni in salted water for the short end of the cook time stated on the package. Drain and rinse in cold water. Leave macaroni in colander.
3. In the same pot, stir together milk, soup mix and ham. Cook medium heat until bubbly and slightly thickened, about 5-7 minutes, stirring often.
4. Stir in remaining 3 cups Cheddar cheese until melted. Stir in macaroni. Spoon mixture into baking dish. Sprinkle the Cheddar-Parmesan mixture over top.
5. Bake uncovered 20 minutes or until lightly browned. Let stand 5 minutes before serving.

Makes 8 servings

*Note: Use level measuring cups – those intended for dry ingredients to measure soup mix and cheese.

MAIN DISH