



Catelli Smart® Macaroni & Cheese

Ingredients

1 pkg (375 g)	Catelli Smart® Macaroni
3 tbsp (45 mL)	margarine or butter
3 tbsp (45 mL)	all-purpose flour
2 1/2 cups (625 mL)	milk
1/2 tsp (2.5 mL)	salt
1/8 tsp (0.5 mL)	pepper
1/4 cup (50 mL)	minced onion
2 cups or 8 oz (500 mL or 250 g)	shredded Cheddar cheese
1/2 cup (125 mL)	bread crumbs

Servings:
4 to 6

Cooking
Time:
30 min.

Instructions

- 1

Cook macaroni according to package directions; drain. Preheat oven to 180°C (350°F).
- 2

In a medium saucepan, melt margarine. Stir in flour. Gradually stir in milk. Cook, stirring constantly over medium heat, until sauce thickens.
- 3

Stir in salt and pepper. Add onion and cheese; stir until cheese melts. Stir cheese sauce into macaroni.
- 4

Spoon into a greased 2 L (2 quart) baking dish. Top with bread crumbs.
- 5

Bake 30 minutes.

Tip

Recipe may be doubled.

