

Baked Macaroni & Cheese

Ingredients

1 can (10 $\frac{3}{4}$ ounces) cream of celery soup*
½ cup milk
½ teaspoon prepared mustard (optional)
1/8 teaspoon pepper
3 cups cooked elbow macaroni
2 cups shredded cheddar cheese (Reserve ½ cup for topping)
½ cup bread crumbs

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 375°.
2. Grease 1 ½ quart baking dish.
3. In large bowl, whisk together soup, milk, mustard and pepper.
4. Stir in macaroni and 1 ½ cups of the cheese.
5. Pour into baking dish and bake 25 minutes or until hot; stir.
6. Mix together ½ cup reserved cheese and breadcrumbs.
7. Top with breadcrumb mixture. Bake 5-8 minutes more until cheese melts.

Makes about 4 ½ cups.

* You can use any kind of "cream of" soup. . Experiment with Cream of mushroom, broccoli or chicken to create different flavors and textures.

Notes: Experiment with different types of cheese or cheese mixtures. Try mixing Gouda with cheddar, extra sharp cheddar with Swiss, Pepper jack with cheddar. For a smoky flavor, use smoked cheddar or a chipotle cheese.

Healthy option: Use whole grain pasta in place of regular macaroni and use 50% reduced fat cheese.

[Link to Video](#)