

Bubbie's Creamy TOMATO MAC *n* CHEESE

» RICH, CREAMY & BURSTING WITH HERBS «

— ♥ —
A rich and creamy macaroni and cheese made with Velveeta, sharp cheddar, sautéed onions, and diced tomatoes, finished with crispy onions and Italian herbs for extra flavor.

» Servings 6-8 «

» INGREDIENTS «

- 1 box (16 oz) elbow macaroni
- ½ cups milk
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 small onion, finely diced
- 1 small loaf/package Velveeta cheese, cubed (about 16 oz)
- 1 block sharp cheddar cheese, shredded (about 8 oz)
- 1 can petite diced tomatoes, drained
- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- ½ teaspoon dried oregano
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon black pepper
- Salt to taste

» TOPPING «

- ½ cup crispy fried onions



INSTRUCTIONS «

- 1 Preheat oven to 350°F (175°C).
- 2 Cook macaroni according to package directions until al dente. Drain and set aside.
- 3 In a skillet, sauté the diced onion in a little butter until soft and lightly golden.
- 4 In a large saucepan, melt the 2 tablespoons butter.
- 5 Whisk in the flour and cook for 1 minute.
- 6 Slowly whisk in the milk and cook over medium heat until slightly thickened.
- 7 Add Velveeta and cheddar cheese. Stir until smooth and creamy.
- 8 Stir in basil, parsley, oregano, garlic powder, onion powder, pepper, and salt.
- 9 Fold in the sautéed onions and drained diced tomatoes.
- 10 Add the cooked macaroni and stir until coated.
- 11 Transfer to a greased 9×13-inch baking dish.
- 12 Top with crispy fried onions.
- 13 Bake for 20–25 minutes until hot and bubbly.

♥ Optional Upgrades ♥

- Add 1 tablespoon fresh chopped rosemary for a rustic flavor.
- Stir in ½ cup Parmesan cheese for extra richness.
- Add 6 slices cooked bacon, crumbled.
- Add a pinch of red pepper flakes for a little heat.



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HERBAL**
— by Cheryl Jabz ♥ —

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