

Cheryl's PIZZA MAC N CHEESE

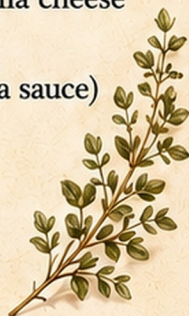


Everything you love about pizza combined with creamy mac & cheese!

Benefits: Oregano and basil add classic pizza flavor. Tomato sauce contributes lycopene. Makes a family-friendly comfort meal.

INGREDIENTS (6-8 SERVINGS)

- 12 oz elbow macaroni
- 3 tbsp butter & 3 tbsp flour
- 3 cups milk & 2 cups mozzarella cheese
- 1 cup cheddar cheese
- 1 cup pizza sauce (or Ragu pizza sauce)
- 1 tsp oregano & 1 tsp basil
- ½ tsp garlic powder
- ½ cup mini pepperoni
- ¼ cup grated Parmesan cheese



TOPPING

- Additional mini pepperoni
- ½ cup mozzarella cheese



INSTRUCTIONS

- 1 Cook macaroni and drain.
- 2 Make a cheese sauce with butter, flour, milk, mozzarella, and cheddar. Stir in pizza sauce, oregano, basil, and garlic powder.
- 3 Mix in macaroni and half of the pepperoni.
- 4 Pour into a greased 9x13-inch baking dish.
- 5 Top with remaining mozzarella, Parmesan, and pepperoni.
- 6 Bake at 375°F (190°C) for 20-25 minutes until bubbly and golden.



CHERYL'S PIZZA MAC & CHEESE VARIATION

- 1 cup Ragu pizza sauce
- 1 tsp oregano & ½ tsp rosemary
- ¼ tsp crushed red pepper (optional)
- Extra Parmesan on top

This creates a rich pizza flavor with a delicious herbal kick.



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