

Italian Herb Mac n Cheese

A cheesy Italian-inspired twist on classic mac & cheese featuring mozzarella, Parmesan, basil, oregano, and garlic.

BENEFITS:

Basil provides fresh flavor and antioxidants.
Oregano contains beneficial plant compounds.
Garlic adds savory flavor and nutrients.
Tomatoes provide vitamin C and lycopene.

INSTRUCTIONS:

- 1 Cook macaroni according to package directions.
- 2 Melt butter in a saucepan and whisk in flour.
- 3 Slowly add milk and cook until thickened.
- 4 Stir in garlic, oregano, basil, pepper, and salt.
- 5 Add cheeses and stir until melted.
- 6 Fold in tomatoes and cooked macaroni.
- 7 Transfer to a baking dish.
- 8 Bake at 375°F (190°C) for 20 minutes.

INGREDIENTS: (6 Servings)

- 12 oz elbow macaroni
- 3 tbsp butter & 3 tbsp flour
- 3 cups milk
- 2 cups mozzarella cheese, shredded
- 1 cup Parmesan cheese, grated
- 1 tsp dried oregano & 1 tsp dried basil
- 2 cloves garlic, minced
- ½ tsp black pepper
- 1 cup diced tomatoes, drained
- Salt to taste

Simple Ingredients,
INCREDIBLE FLAVOR!

REAL INGREDIENTS

♥ REAL HERBS

♥ REAL GOOD

- Cheryl Jabz

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