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# Ranch Mac `n` Cheese Cups

*Publix Aprons*

Start to Finish Time: 30 minutes

**cooking spray**

**8 tablespoons Italian bread crumbs, divided**

**1 package (20 ounce) prepared macaroni and cheese**

**1 teaspoon ranch seasoning mix (or taco seasoning)**

**1 cup shredded sharp Cheddar cheese, divided**

Preheat the oven to 400 degrees. Coat a 24-cup mini-muffin pan with cooking spray and three tablespoons of bread crumbs (discard any excess from the pan).

In a bowl, combine the macaroni, seasoning mix, 1/2 cup of cheese and the remaining five tablespoons of bread crumbs. Press one heaping tablespoon of the mixture into each muffin cup.

Bake for 10 minutes.

Sprinkle the tops of the cups with equal amounts of the remaining one-half cup of cheese.

Bake for 3 to 4 minutes more or until the cheese has melted and the topping is lightly browned. Let stand 10 minutes to cool.

Serve.

Yield: 24 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 677 Calories; 39g Fat (52.3% calories from fat); 37g Protein; 44g Carbohydrate; 3g Dietary Fiber; 120mg Cholesterol; 2294mg Sodium. Exchanges: 3 Grain(Starch); 4 Lean Meat; 5 1/2 Fat.*