

Side Dish

Easy Mac 'n' Cheese

Woman's Day Magazine

Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 45 minutes

12 ounces elbow macaroni

2 tablespoons Dijon mustard

1 1/4 cups sour cream, divided

Kosher salt and pepper to taste

1 small onion, finely chopped

8 ounces (2 cups) extra-sharp cheddar cheese, grated and divided

Preheat oven to 400 degrees.

Cook the pasta for half the time recommended in package directions; drain.

In a large bowl, whisk together the mustard, one cup of sour cream, 1/2 teaspoon of salt and 1/2 teaspoon of pepper. fold in the onion and one cup of the cheddar cheese.

Add the pasta to the bowl and toss to coat. Transfer the pasta mixture to a 13x9-inch baking dish and bake until beginning to brown, 15 to 20 minutes.

Remove the baking dish from the oven and fold in the remaining cheddar cheese and sour cream.

return to the oven and bake until golden brown, 15 to 20 minutes more.

Serve with freshly cracked pepper.

Per Serving (excluding unknown items): 243 Calories; 8g Fat (31.2% calories from fat); 7g Protein; 35g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 69mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.