

**Misc.**

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# Bacon-Pepper Mac and Cheese

Betty Crocker Best-Loved Casserole

**Servings: 4**

**Preparation Time: 25 minutes**

**Start to Finish Time: 50 minutes**

**3 cups (10 oz) penne pasta, uncooked**  
**1/3 cup butter**  
**1 red bell pepper, thinly sliced**  
**4 medium (1/4 cup) green onions, sliced**  
**1/4 cup all-purpose flour**  
**1/2 teaspoon salt**  
**1/4 teaspoon pepper**  
**1 teaspoon Dijon mustard**  
**2 1/4 cups milk**  
**10 slices precooked bacon, cut into 1/2-inch pieces**  
**1 cup (4 oz) sharp Cheddar cheese, shredded**  
**4 ounces Muenster cheese, shredded**  
**2 ounces Gruyere cheese, shredded**  
**1/4 cup Italian style bread crumbs**

Preheat oven to 350 degrees.

Spray a 2-quart casserole with cooking spray.

Cook and drain pasta as directed on packager, using minimum cook time.

In a 3-quart saucepan, melt butter over low heat. Reserve one teaspoon of the butter in a small bowl. Stir bell pepper and onions into butter in saucepan. Increase heat to medium; cook and stir for 1 minute.

Stir in flour, salt, pepper and mustard. Cook and stir until mixture is bubbly. Increase heat to medium-high. Gradually add milk, stirring constantly, until mixture boils and thickens, about 5 minutes. Gently stir in bacon and pasta. Remove from heat; stir in cheeses until melted. Pour into casserole. Stir bread crumbs into melted butter in small bowl. Sprinkle over pasta mixture.

Bake, uncovered, for 20 to 25 minutes or until bubbly.

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Per Serving (excluding unknown items): 694 Calories; 43g Fat (55.7% calories from fat); 29g Protein; 48g Carbohydrate; 2g Dietary Fiber; 132mg Cholesterol; 912mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 6 1/2 Fat; 0 Other Carbohydrates.