

Side Dish

Baked Macaroni and Cheese

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 50 minutes

2 cups (7 oz) penne pasta, uncooked

1/4 cup butter or margarine

1/4 cup all-purpose flour

1/2 teaspoon seasoned salt

1/2 teaspoon ground mustard

1/4 teaspoon pepper

1/4 teaspoon Worcestershire sauce

2 cups milk

2 1/2 cups (10 oz) sharp Cheddar cheese, shredded

Preheat oven to 350 degrees.

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

In a 3-quart saucepan, melt the butter over low heat. Stir in the flour, seasoned salt, mustard, pepper and Worcestershire sauce. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat.

Stir in the milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Remove from heat.

Using a whisk, stir in two cups of the cheese until melted.

Gently stir the pasta into the cheese sauce. Spoon into four ungreased 8-oz ramekins or 10-oz custard cups. Top with the remaining cheese. Place the filled cups in a shallow baking pan or cookie sheet with sides.

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

Per Serving (excluding unknown items): 595 Calories; 40g Fat (59.8% calories from fat); 26g Protein; 34g Carbohydrate; 1g Dietary Fiber; 122mg Cholesterol; 793mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 6 Fat; 0 Other Carbohydrates.