## **Mac and Cheese with Peppers and Peas**

General Mills www.publix.com/aprons

## Servings: 3

1 box macaroni and cheese shells 1/2 cup milk 2 tablespoons unsalted butter 1/4 cup red bell pepper, chopped 1/2 cup frozen sweet peas, thawed 1 cup sharp cheddar cheese, finely shredded 1/2 cup goldfish crackers, crushed In a two-quart saucepan, make the macaroni and cheese according to package directions, increasing the milk to 1/2 cup. Remove from the heat.

Stir in the bell pepper, sweet peas and 3/4 cup of the cheese until well mixed.

Cook over medium-low heat for 3 to 4 minutes, stirring occasionally, until heated through and the cheese is melted.

In a small bowl, combine the remaining 1/4 cup of cheese and the crackers until well mixed. Sprinkle evenly over the shells mixture. Per Serving (excluding unknown items): 248 Calories; 22g Fat (77.5% calories from fat); 11g Protein; 3g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 256mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.