

Annie's Roasted Veggie Mac & Cheese

What's better than Annie's mac & cheese? With time-saving ingredients like baby carrots & bagged broccoli and cauliflower florets, it's easy to add lots of vegetables to a quick weeknight dinner. Simple, colorful & delicious—it's a perfect meal the whole family will love.

Prep Time: 25 Minutes
Start to Finish: 40 Minutes

- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 bag (12 oz) fresh broccoli & cauliflower florets
- 1 cup diced red bell pepper
- 1 cup baby carrots
- 6 medium green onions, white & green parts separated, sliced
- 2 boxes (6 oz) Annie's Shells & Real Aged Cheddar Macaroni & Cheese or 2 boxes (6 oz) Annie's Super! Mac Shells & Real Aged Cheddar Macaroni & Cheese
- 1/2 cup milk
- 4 tablespoons unsalted butter, cut into tablespoons
- 1 cup shredded sharp cheddar cheese (4 oz)



1. Heat oven to 450°F. In large bowl, stir oil, salt & pepper until well mixed. Add broccoli & cauliflower florets, bell pepper, carrots and green onion whites; toss to coat. Transfer mixture to ungreased large rimmed sheet pan. Roast uncovered 18 to 22 minutes, stirring once, until tender.
2. Meanwhile, in 4-quart saucepan or Dutch oven, heat 2 quarts water to boiling. Add pasta (from both boxes); return to boiling. Cook 9 to 11 minutes, stirring frequently, to desired doneness; drain & return to pan. Stir in milk, butter & cheese packages (from both boxes). Stir in roasted vegetables & cheese. Top with green onion greens.

6 servings (1 1/4 cups each)

1 1/4 Cups Calories 450 (Calories from Fat 200); Total Fat 23g (Saturated Fat 11g, Trans Fat 0.5g); Cholesterol 45mg; Sodium 650mg; Total Carbohydrate 48g (Dietary Fiber 5g, Sugars 7g); Protein 14g

% Daily Value: Vitamin A 100%; Vitamin C 60%; Calcium 30%; Iron 8%;

Exchanges: 2 1/2 Starch, 1/2 Other Carbohydrate, 1 Vegetable, 1/2 High-Fat Meat, 3 1/2 Fat

Carbohydrate Choice: 3

If some broccoli & cauliflower florets are large, trim or cut in half. They will cook more evenly if they are all about the same size.

Instead of baby carrots, you can use regular carrots. Peel and cut in half lengthwise, then slice to make half moons. To cut a bell pepper, cut 1/2 inch off the top & bottom of the pepper, then stand upright. Cut one side of pepper from top to bottom, then lay pepper on its side. Cut all the way around the inside of the pepper to remove the seeds & membranes. Then slice the pepper in strips; turn 90 degrees & cut again to dice.

Cooking Vegetarian? Always read labels to make sure each recipe ingredient is vegetarian. Products & ingredient sources can change.