



Baked Bacon Mac & Cheese

Ingredients

2 boxes Annie's Shells & White Cheddar Mac & Cheese
2 cups shredded Monterey Jack Cheese
6 slices cooked bacon, chopped
1/2 cup milk
1/4 cup butter
1 tablespoon butter, melted (reserved)
3 tablespoons breadcrumbs

Preparation

1. Prepare Annie's Organic Shells & White Cheddar Mac & Cheese according to directions and stop once the shells are drained.
2. In a separate bowl, mix 1 tablespoon melted butter with the breadcrumbs and set aside.
3. Mix powdered cheese packets, milk, 1/4 cup butter, Monterey Jack Cheese and bacon together in a saucepan.
4. Add the cooked shells to the saucepan and stir.
5. Pour shells mixture into a small, shallow baking dish.
6. Sprinkle the breadcrumb mixture evenly over the top.
7. Broil in the oven on low for 10 minutes or until the breadcrumb topping is dry and lightly browned.
8. Enjoy!