



Spinach and Tomato Shells & Cheese

Ingredients

- 2 boxes Annie's™ Organic Shells & White Cheddar Macaroni & Cheese
- 1/2 cup milk
- 4 tablespoons butter, cut into tablespoons
- 2 cups lightly packed fresh baby spinach
- 1 cup halved cherry tomatoes
- 1/4 teaspoon salt

Preparation

1. 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 and return to pan. Stir in milk, butter and cheese packages (from both boxes).
2. Stir in spinach, tomatoes and salt; stir until greens wilt slightly.