



Baked Macaroni & Cheese

prep time **20** minutes

total time **40** minutes

Ingredients

- 2 cans (10 1/2 ounces) Campbell's® Condensed Cheddar Cheese Soup (or cream of mushroom or cream of bacon)
- 2 cans milk
- 8oz Cheddar Cheese or Monterey Jack (for spice) any cheese you prefer
- 1 lb Pasta (I prefer elbows, shells, wagon wheels) your choice or what you have

For Roux

- 2 Tablespoons butter melted
- 2 Tablespoons Flour

Topping

- 1 cup plain dry bread crumbs
- 1/2 cup Olive Oil (or butter)



How to Make It

Step 1

Heat the oven to 350°F.

Step 2

In medium pot cook soup, milk & shredded cheese on low heat till melted & creamy

Step 3

In separate pot melt butter adding flour slowly. When thick add to cheese mixture

Step 4

Boil water for pasta with a pinch of salt. Once boiled add pasta cook till texture you like (I cook for 6-7 minutes remember it still has to bake)

Step 5

In separate pan heat Olive Oil add bread crumbs to toast

Step 6

In a large oven proof pan put pasta with cheese mix put breadcrumbs on top bake for 20-25 minutes till bubbling

ENJOY!!

