

Baked Bacon Macaroni and Cheese



What You Need

- 1 16 oz. Package pasta shells
- 1 Cup milk
- 2 Tbsp. butter (or margarine)
- 3 Tbsp. All-purpose flour
- 2 1/2 Cups cheddar cheese (grated) divided
- 1/4 Cup (or more) Hormel Real Bacon Sprinkles
- Saucepan
- Whisk
- Baking sheet
- Baking pan (9x5)
- Nonstick cooking spray

Before You Start– Preheat oven to 375°, prepare pasta shells according to the package directions, drain and set aside, spray the inside of baking dish with nonstick cooking spray (or rub with butter or margarine).

Let's Make It! In a saucepan on medium high heat, melt butter (or margarine) and whisk in flour slowly, continue whisking until creamy (no lumps). Add 2 cups of cheese, a little bit at a time, then a little bit of milk, using a spoon to stir, repeat until all milk and cheese are incorporated. Add Drained pasta shells slowly to saucepan and continue stirring to assure all shells are coated, spoon into prepared baking dish. Top with remaining cheese and sprinkle with bacon sprinkles. Bake for 20 minutes. Let cool a bit before serving.

Serves 4

Katie's Tid Bits* you can make this with lactose free milk and lactose free margarine, equal measurements. If you do not have access to Hormel Bacon Sprinkles you can crush or grind crisp bacon into small pieces.

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