

# Midwest Mac & Cheese

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*Provided by the Auburn Interfaith Food Closet*

SERVES: 6-8

PREP TIME: 10 minutes

BAKE TIME: 45 minutes at 375 °F



## INGREDIENTS

- 6-8 oz. Cheddar cheese, cubed (or other mild cheese)
- 6-8 oz. Jack cheese, cubed (or other sharp white cheese)
- 10.75-oz. can of condensed Cheddar cheese soup (or 10.5-oz. can of condensed celery soup)
- 4 oz. milk
- 1 lb. small elbow macaroni (or preferred pasta)
- ½ teaspoon salt
- ½ tablespoon Dijon mustard (or other smooth mustard)
- Ground pepper to taste

## DIRECTIONS

- 1 Pre-heat oven to 375 °F.
- 2 Boil pasta according to package directions, but only for half the time indicated.
- 3 While pasta cooks, cube cheeses. Set aside half of one of the cheese flavors.
- 4 Drain pasta at the end of cooking time.
- 5 In large bowl, combine remaining cheeses, soup, milk, and pasta. Stir to combine well. Add salt, pepper, and mustard\*. Stir well.
- 6 Pour mixture into a large baking dish. Place reserved cheese over top.
- 7 Bake in oven for about 45 minutes, or until the cheese on top is golden brown.

\* Leftover cubed ham can be added to mixture as desired.



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