

Southwest Mac & Cheese



This recipe calls for:

Double Cheddar Sauce

Prep time

5 minutes

Cook time

50 minutes

Servings

4

Ingredients

- 1 jar RAGÚ® Double Cheddar Sauce
- 1 1/2 cups water
- 1 can (135 mL) chopped green chilies
- 1 cup chopped fresh tomatoes
- 1 cup shredded Monterey Jack cheese, (about 4 oz.), divided
- 8 ounces uncooked elbow macaroni

Instructions

- 1. Preheat oven to 400°F. Combine sauce, water, chilies, tomatoes and 1/2 cup cheese in large bowl. Stir in uncooked macaroni. Spoon into 2-quart casserole; cover tightly with foil.
- 2. Bake 45 minutes. Remove foil and sprinkle with remaining 1/2 cup cheese.

3. Bake, uncovered, an additional 5 minutes. Let stand 5 minutes before serving.	