



Creamy Mac & Cheese Alfredo



This recipe calls for:

Classic Alfredo Sauce

Prep time

20 minutes

Cook time

25 minutes

Servings

4

Ingredients

- 8 ounces elbow macaroni, cooked and drained
- 1 jar RAGÚ® Classic Alfredo Sauce
- 3/4 cup chicken broth
- 1/4 cup plain dry bread crumbs
- 2 Tbsp. grated Parmesan cheese (optional)

Instructions

1. Preheat oven to 350°F. In large bowl, combine hot macaroni, sauce and broth. Season, if desired, with salt and pepper. Spoon mixture into 1-quart baking dish. Sprinkle with bread crumbs and cheese.
2. Bake, uncovered, 25 minutes or until heated through.