

PIZZA MAC

Your favorite pizza flavors with a mac-n-cheese twist!

Servings: 4 Calories: 430 Sodium: 1,140mg*

Carb Count: 89g Protein: 14g Calcium: 128mg



INGREDIENTS & SUPPLIES

2 boxes Mac & Cheese
1 can Diced tomatoes
1 can Hearty tomato soup (OR condensed soup and 1-2 tsp Italian seasoning)
Favorite Pizza Toppings (i.e. pepperoni, sausage, olives, mushrooms, etc.)

Medium pot
Wooden spoon
Can opener
Colander
Knife
Cutting Board

*Rinsing canned vegetables or swapping them for fresh or frozen can reduce sodium by 40% or more.

Tomatoes

Tomatoes are full of antioxidants, vitamins, and minerals that help prevent cell damage and lower cholesterol levels. The high levels of lycopene in tomatoes help to prevent cancer and heart disease. Tomatoes can even help protect against sunburn.

DIRECTIONS

- **COOK NOODLES ACCORDING TO PACKAGE DIRECTIONS.**
 - Fill medium pot with water until 1" from top
 - Put pot on the stove over high heat. Bring water to boil.
 - Add noodles to boiling water. Set aside cheese packets
 - Allow noodles to boil for 8 minutes.
 - While noodles are boiling, use knife to cut pizza toppings into bite-size pieces Set Aside.
 - Drain noodles in colander and set aside.
- **IN SAME POT, COOK DICED TOMATOES.**
 - Reduce heat to medium.
 - Use can opener to open diced tomatoes. Drain tomatoes but do not rinse. Pour into hot pot.
 - Use wooden spoon to stir & cook tomatoes until the tomatoes start to stick to the pot.
- **CREATE "PIZZA" SAUCE.**
 - Open and add can of tomato soup (and Italian seasoning) to cooked, diced tomatoes.
 - Pour in reserved Powdered Cheese Packets. Stir to combine.
 - Add Favorite pizza toppings. Stir until combined.
- **FINISH!**
 - Pour noodles into tomato - cheese sauce. Stir until Combined. Remove from heat.
 - Distribute Pizza Mac between four bowls. Top with desired toppings and enjoy! Store any leftovers in an air-tight container in the refrigerator.

FEATURING...
VARIATIONS...

Toppings

Shredded Mozzarella cheese
Diced cherry tomatoes
Shredded basil
Grated Parmesan cheese
Ground black pepper

For Hawaiian Pizza Mac, add chopped Spam and pineapple tidbits to your Pizza Mac!



Serve with:

A green salad for dinner - or - fresh, sliced apples for lunch



"Gathering together to nourish our community."

Additional Suggestions

- Suggested Toppings: Mushrooms, Onions, Basil, Sausage, Hamburger, Dill Pickles, and so much more!
- If a little dry, add 1 tablespoon milk at a time until desired consistency
- To add a little more flavor, add butter or pizza seasoning

**Havin' Fun
with Food**

The pepperoni has
been cut into Hearts
for Valentine's Day



Added a side salad to
complete the meal.

