

In the Kitchen with Bradley

Eileen's Mac 'n Cheese - a twist on one of all time favorite dishes!

Tools Need: Medium to Large Pots; Casserole Dish (optional); Can Opener; Large Spoon

Ingredients

- ◆ 1 28 oz can of Plum Tomatoes
- ◆ 1 box elbow macaroni
- ◆ 1 pound yellow American Cheese
- ◆ Italian Seasoning to taste (parsley, oregano, basil)
- ◆ Water
- ◆ Breadcrumbs (optional)
- ◆ Shredded Cheese or cheese slices
- ◆ Salt



Directions

1. Pour water into one pot and add salt. Bring to boil.
2. Add macaroni and cook until al dente.
3. While macaroni is cooking, pour tomatoes with juice into the other pot, crushing them as you go with your hands.
4. Put tomatoes on medium/low heat.
5. Tear (or cut) cheese into pieces. Add gradually to simmering tomatoes, stirring constantly.
6. Add seasoning to taste.
7. By now the macaroni should be done. Drain and add to tomato/cheese pot.
8. Stir to combine.
9. Enjoy!

Optional Steps

After step 8 transfer to a large casserole dish; sprinkle with breadcrumbs or additional cheese; bake for 30 minutes at 350 degrees.

