

# Cheesy Macaroni Casserole

## Ingredients:

- 2 c. macaroni
- 4 Tbsp. butter or margarine
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 (14.5-ounce) can diced tomatoes
- 1/2 c. milk
- 1 c. shredded cheddar cheese
- 1/2 c. bread crumbs
- 1/2 tsp. Italian seasoning
- Salt to taste
- Black pepper to taste

## Directions:

1. Cook the macaroni according to package directions. Drain.
2. In a saucepan, melt 2 tablespoons butter or margarine over medium heat. Add onion and garlic, and sauté until onions have a rich golden color. Mix in the tomatoes and the spices. Stir in milk and ¾ cup shredded cheese. Let sauce simmer gently until the cheese is melted, stirring often. Mix in the cooked macaroni.

**NDSU** EXTENSION  
SERVICE

## Directions Continued:

3. Transfer macaroni and cheese to an ovenproof pan. Sprinkle with breadcrumbs and ¼ cup cheese. Dice remaining 2 tablespoons butter or margarine, and spread evenly over the top.
4. Bake at 350 degrees F for about 30 to 45 minutes.

*Makes eight servings. Per serving: 270 calories, 11 grams (g) fat, 32 g carbohydrate, 2 g fiber, 9 g protein and 270 milligrams sodium*

**NDSU** EXTENSION  
SERVICE