

Microwave Macaroni and Cheese



Ingredients

¹/₃ cup whole wheat macaroni pasta, uncooked
¹/₂ cup water
¹/₄ cup low-fat milk
¹/₄ cup frozen peas and/or mashed frozen butternut squash
¹/₂ cup shredded cheddar cheese
Pepper

Parmesan cheese for serving (optional)

Directions

- 1. Combine the pasta and water and microwave on high for 2 minutes. Carefully remove from the microwave using an oven mitt and stir. Continue to microwave in 2 minute intervals until pasta is fully cooked. This will take about 6-8 minutes depending on the microwave. If the pasta absorbs all of the water before it is cooked, add an additional 2 tablespoons of water.
- 2. Measure the milk, frozen peas, and cheese and add to the bowl with the pasta. Mix well and place back in the microwave for I minute. Stir again and continue to microwave in 30 second intervals until the cheese is melted and the peas are cooked.
- 3. Optional: If using frozen butternut squash, microwave separately according to package directions, and mash with a fork.
- 4. Carefully remove from the microwave, cool, and serve with pepper and Parmesan cheese to taste.

Serves: 2 • Serving Size: I cup • Prep Time: 5 minutes • Cook Time: 10 minutes

ChefTips

- For added flavor, try: dried mustard, cayenne, paprika, garlic powder, onion powder, and/or Worcestershire sauce
- 2. Adjust the type of milk for preference or allergy as needed
- 3. Try different types of whole wheat pasta such as penne
- 4. Add different types of frozen, fresh or canned vegetables such as carrots, green beans, broccoli, and spinach

Supplies

- Microwave
- Medium microwave safe bowl
- Liquid and dry measuring cups
- Mixing spoon



Nutrition Facts Per Serving: 266 Calories, 12g Fat, 26 g Carbohydrate, 15 g Protein, 249 mg Sodium

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