

# **Stove Top Macaroni & Cheese**

**Cooking Time: 15-20 minutes**

**Serves 4**

## **Ingredients**

- 1 1/4 cups uncooked whole-grain elbow macaroni (about 6 ounces)
- 1 cup 1% low-fat milk
- 2 tablespoons all-purpose flour
- 1 1/4 cups (5 ounces) shredded reduced-fat sharp cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1 4 oz. jar of Organic Butternut Squash baby food
- 1/2 teaspoon salt

## **Directions**

1. In a medium sauce pan, cook pasta until al dente according to package directions, omitting salt. Drain.
2. Combine milk and flour in a medium saucepan, stirring with a whisk. Cook over medium heat 2 minutes or until thick, stirring constantly with a whisk.
3. Add cheddar cheese, Parmesan cheese, squash, and salt stirring with a whisk until smooth. Add pasta; toss to coat. Serve.