

Broccoli Mac & Cheese Bake



Ingredients

- 3 cups uncooked elbow macaroni
- 4 cups fresh broccoli florets
- 1/2 cup butter, cubed
- 3 tablespoons all-purpose flour
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon pepper
- 1/8 teaspoon salt
- 2 cans (12 ounces *each*) evaporated milk
- 2-1/2 cups (10 ounces) shredded cheddar cheese, *divided*
- 1/2 cup crushed cornbread-flavored crackers (about 6 crackers)

Directions

Cook macaroni according to package directions, adding broccoli during the last 3-4 minutes; drain. In a large saucepan, melt butter. Stir in the flour, garlic powder, onion powder, pepper and salt until smooth; gradually stir in evaporated milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in 2 cups cheese. Place half of the macaroni and broccoli in a greased 13-in. x 9-in. baking dish. Top with half of the cheese sauce. Repeat layers. Sprinkle with cracker crumbs and remaining cheese.

Bake, uncovered, at 375° for 20-25 minutes or until bubbly.

Yield: 12 servings