

## Simply Divine Macaroni & Cheese

- 12 oz dry elbow macaroni
- 1 can (10-3/4 oz) Cheddar cheese soup
- 1 can (12 oz) evaporated milk
- 8 oz (2 cups) shredded sharp Cheddar cheese
- 8 oz (2 cups) shredded Monterey Jack or Munster cheese divided
- 1 Tbsp + 1 tsp **TSG Over-The-Edge-Herbed Spinach**
- 1/4 tsp fresh ground pepper
- 1/4 tsp salt (optional)
- 1/8 tsp nutmeg
- 1/2 cup plain dry breadcrumbs

1. Preheat oven to 350°F. Grease a 3-quart casserole dish with butter.
2. In a 6-quart pot cook elbow macaroni in salted water for shorter time instructed on package, Drain and rinse well with cold water.
3. Spoon the Cheddar soup into the empty pan. Gradually stir in the evaporated milk. Add the cheddar, 1 cup of Jack cheese, 1 Tbsp OTE herbed spinach, pepper, salt and nutmeg. Stir in the cooked elbows. Spoon mixture into baking dish.
4. Combine the reserved cup of Jack cheese, 1 tsp OTE herbed spinach and dry bread crumbs. Sprinkle evenly over macaroni
5. Cover and back 30 minutes, uncover last 15 minutes to brown top. **Servings: 6-8**