



Bacon and Onion Baked Mac N' Cheese

Take macaroni and cheese to the next level by adding bacon and onion, and then baking it to a cheesy, crusty texture. Made with [Pamela's Mac N' Cheese](#).

Ingredients

- 1 (5 oz) box [Pamela's Mac N' Cheese](#)
- ½ cup milk
- 2 tablespoons butter
- ½ cup grated cheddar cheese
- 2 tablespoons bacon, cooked crisp, chopped
- 2 tablespoons chopped green onions or caramelized onions

Directions

TO COOK MAC N' CHEESE: Remove cheese packet from Mac N' Cheese; set aside. Cook pasta in boiling water for 8 minutes. Drain well, vigorously shaking off extra water.

While pasta is cooking, make the cheese sauce. Heat milk and butter in medium pot, then add the cheese packet to the milk and butter and mix well. Stir cooked pasta into pot with cheese sauce. With heat on low, stir a couple times, then add grated cheese, bacon, and onions, and mix until well blended. Grated cheese does not have to be completely melted.

TO BAKE MAC N' CHEESE: Preheat oven to 350°. Spray an 8 x 8-inch casserole or baking dish or four 5-inch ramekins with nonstick cooking spray. Scoop Mac N' Cheese mixture into sprayed casserole, baking dish, or ramekins. Bake 25 to 30 minutes, until cheese is bubbling and edges have a little color. Cool on a rack a few minutes before serving.

NOTE: Try Pamela's Spicy Mac N' Cheese for a snappy version of this meal.

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