



Bacon and Onion Mac N' Cheese

Add bacon and onion to turn a simple macaroni and cheese into a satisfying main or side dish.

Ingredients

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

Directions

Remove cheese packet from Mac N' Cheese; set aside. Cook pasta in boiling water for 10 to 12 minutes. Drain well, vigorously shaking off excess 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, add grated cheese, bacon, and onions, and mix until well blended. Grated cheese does not have to be completely melted.

Serve in a warm bowl.

NOTE: Try [Pamela's Spicy Mac N' Cheese](#) for a snappy version of this meal.

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