



Broccoli Cheddar Mac N' Cheese

Broccoli and extra cheddar cheese are a great addition to basic macaroni and cheese. Made with [Pamela's Mac N' Cheese](#).

Ingredients

- 1 (5 oz) box [Pamela's Mac N' Cheese](#)
- 1½ cups (3 oz. or 1 small crown) broccoli, cut into small pieces
- ½ cup milk
- 2 tablespoons butter
- ½ cup grated cheddar cheese

Directions

Remove cheese packet from Mac N' Cheese; set aside. Cook pasta in boiling water for 10 to 12 minutes. During the last two minutes of boiling the pasta, add the broccoli pieces to the pasta water; drain along with pasta, 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 pasta and broccoli into pot with cheese sauce. With heat on low, stir a couple times, add grated cheese 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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