



# Broccoli and Cheddar Mac N' Cheese Bites

Make these for your family and have some left over for a quick, protein-rich snack. These are also the perfect savory appetizer for a crowd; bake, chill, and reheat to serve as finger food.

## 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

Preheat oven to 350° with rack in the center. Coat 18 cups of mini muffin pan with nonstick cooking spray.

TO MAKE MAC N' CHEESE: Remove cheese packet from Mac N' Cheese; set aside. Cook pasta in boiling water for 8 minutes. During the last minute 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.

TO MAKE MAC N' CHEESE BITES: Scoop macaroni to fill the sprayed mini muffin cups. Bake 25 to 30 minutes, until cheese is bubbling and edges have a little color. Place muffin pan on a rack until cool enough to handle. If not serving bites right away, put pan in refrigerator until completely chilled, then remove bites from pan when ready to reheat.

To remove bites from pan, run a sharp knife around the outside edge, and gently pull out with help of knife tip. If they come apart a little, just push back together.

TO REHEAT: Preheat oven to 350°. Line a sheet pan with parchment paper. Place bites on pan and heat 8 to 12 minutes until bubbling around the edge a little. If you want a little crunch on the edges, bake until golden brown in places.

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

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