



Mini Cheeseburger Mac N' Cheese Pasta Meal

This very easy meal will win over a child of any age!

Ingredients

- ¼ pound ground beef
- Scant ¼ teaspoon dried garlic granules
- ½ teaspoon dried onion granules
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 box [Pamela's Mac N' Cheese](#) Or [Spicy Mac N' Cheese Pasta Meal](#)
- 3 tablespoons butter
- 6 tablespoons milk or half-and-half
- ½ cup shredded cheddar cheese

Directions

FOR THE CHEESEBURGERS: Preheat oven to 375° with rack in the center. Start water to boil in a large pot, while making mini burgers.

Spray a rimmed sheet pan with nonstick cooking spray. Mix ground beef with garlic and onion granules, salt and pepper. With a very small scoop or teaspoon, make 14 mini meatballs. Place on sprayed sheet pan, cover meatballs with wax or parchment paper, and press lightly with another sheet pan to flatten balls into little ½-inch-thick disks. Do not make the disks thinner than ½-inch thick or they might dry out while baking.

Put the meat patties into the oven at the same time you put the pasta into the boiling water to cook. Bake for 10 minutes until they are just cooked through and still juicy, or until done to your likeness.

FOR THE PASTA AND SAUCE: In a large pot, cook pasta in boiling water for 8 or 9 minutes; you want it to be al dente because it keeps cooking when mixed into the cheese sauce. Drain the pasta in colander and shake it vigorously until pasta is well drained; leave in colander while you make cheese sauce.

As soon as you drain the pasta, put butter, milk, and cheese packet into the hot pasta pot and cook on low heat for a minute or two, stirring until it starts to become smooth and to thicken. Put pasta back into the pan with cheese sauce and mix. Add the grated cheddar and hot mini burgers and gently stir again until all is evenly coated. Do not overmix. Top with extra cheese if desired. Serve immediately.

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