



Southwest Baked Mac N' Cheese

This creamy macaroni and cheese loaded with corn, cheese, salsa and green onions and baked to a crusty texture is a great main or side dish. Can be made mild or spicy.

Ingredients

- 1 (5 oz) box [Pamela's Mac N' Cheese](#) or [Pamela's Spicy Mac N' Cheese](#)
- ½ cup frozen corn
- ½ cup milk
- 2 tablespoons butter
- ½ cup grated cheddar cheese
- ¼ cup chunky salsa
- 2 tablespoons chopped green onions

Directions

TO COOK 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 pasta, add frozen corn to pasta water; drain along with pasta, 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 and corn into pot with cheese sauce. With heat on low, stir a couple times, add grated cheese, salsa, and green 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.

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