

# HALLOWEEN MAC AND CHEESE

 Prep Time: 25 minutes

 Cook Time: 25 minutes

 Total Time: 50 minutes



Yield: 6 servings  
Serving Size:  $\frac{2}{3}$  cup

## Equipment Needed:

4-quart pot  
2-quart saucepan  
3-quart casserole dish  
Measuring cups  
Measuring spoons  
Whisk

## Ingredients:

2 packages of boxed macaroni and cheese (such as Kraft Blue Box), keep the cheese packets for the sauce  
 $\frac{1}{4}$  cup unsalted butter  
 $\frac{1}{4}$  cup all-purpose flour  
2 cups 2% milk  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
1 cup canned pure pumpkin puree (unsweetened)  
1 head of broccoli, washed and cut into small florets  
2 cups shredded Cheddar cheese

## Instructions:

1. Preheat the oven to 350°F. Cook and drain macaroni as directed on the package, using the minimum cook time.
2. Meanwhile, in a 2-quart saucepan, melt butter over low heat. Stir in flour; cook for 1 minute, stirring continuously with a whisk. Remove from the heat; stir in milk. Heat to a simmer; cook for 1 minute, stirring constantly, until thickened. Stir in salt, pepper, pumpkin puree and cheese packets. Add additional 1  $\frac{3}{4}$  cups of cheddar cheese. Cook, stirring occasionally, until the cheese is melted.
3. Add macaroni to cheese sauce, add broccoli florets and stir until coated. Pour into an ungreased 3-quart casserole. Top with remaining  $\frac{1}{4}$  cup cheese.
4. Bake uncovered for 20 to 25 minutes or until golden brown.