Super Creamy Mac and Cheese

recipe

PREP TIME: 45 min | **COOK TIME:** 45 min | **SERVINGS:** 8

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6 SmartPoints value

INGREDIENTS

1 tsp salted butter

⅓ cup panko breadcrumbs

2 Tbsp grated Pecorino Romano cheese

One 2-pound head cauliflower

4 medium carrots, thinly sliced

1 cup reduced-sodium vegetable broth

¼ cup Weight Watchers reduced-fat whipped cream cheese spread

1½ tsp Dijon mustard

½ cup Weight Watchers reduced-fat Mexican blend shredded cheese

1½ oz (¼ cup) shredded Gruyère cheese

1 tsp table salt

¼ tsp hot pepper sauce

8 oz uncooked elbow macaroni

2 sprays cooking spray

INSTRUCTIONS

Preheat oven to 400°F. Bring a large saucepot of salted water to a boil. Melt butter in a medium skillet over medium heat; add panko and cook, stirring occasionally, until toasted, 4 minutes. Transfer to small bowl and let cool; stir in Pecorino and set aside. Cut 3 cups small florets from cauliflower; set aside. Cut remaining cauliflower (including stem) into 2-inch pieces. Add cauliflower pieces and carrots to boiling water; cook until very tender, 10–12 minutes.

Meanwhile, combine broth, cream cheese, mustard, ¼ cup Mexican cheese, Gruyère, salt, and pepper sauce in a large blender. With a large slotted spoon, transfer cooked vegetables to blender; puree into a creamy sauce. Add pasta to same pot of boiling water; cook half the time of package directions, adding reserved cauliflower florets during last minute of cooking. Drain pasta and cauliflower; return to pot and stir in pureed sauce. Coat a 2½-quart shallow baking dish with cooking spray; spoon pasta mixture into prepared pan in an even layer. Sprinkle dish with remaining ¼ cup Mexican cheese and reserved crumb mixture; bake until golden on top, 25–30 minutes. Serving size: 1 cup

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