

BAKED BEEFY MAC AND CHEESE

Creamy mac and cheese mixed with juicy Casa meatballs that will make your family roll head over heels

Yield: 6-8 Servings



INGREDIENTS

3 tbsp.	Parmesan cheese, shredded
2 Item	Medium tomatoes, thinly sliced
1 1/2 C	Milk
2 Unit	(10.5 oz each) condensed cream of mushroom soup
2 Unit	(7.25 oz each) macaroni and cheese dinner mixes
1 lb	Frozen Casa Di Bertacchi fully cooked meatballs

DIRECTIONS

- 6.Bake uncovered for 25-30 minutes.
- 5. Place meatballs in the bottom of a 9 x 13-inch pan sprayed with nonstick cooking spray. Spoon macaroni and cheese mixture evenly over the meatball layer. Lay tomato slices evenly over top. Sprinkle shredded parmesan over top.
- 4. Drain the water from the pan. Stir condensed soups, milk, and cheese sauce packets into cooked macaroni.
- 3. While meatballs bake, cook macaroni pasta according to package directions.
- 2.Bake frozen meatballs on a baking sheet for 20 minutes.
- 1.Preheat oven to 350 degrees.

CHEF NOTES

Note: For families with picky eaters, omit tomatoes from the recipe or lay 1 sliced tomato over half of the pan before baking.