



## Sassy Mac & Cheese

---

**Prep:** 20 min.

**Total:** 40 min.

- 1 egg
- 2 cups milk
- 1/4 cup GREY POUPON Harvest Coarse Ground Mustard
- 1 pkg. (16 oz.) penne pasta, cooked, drained
- 1/2 lb. pasteurized prepared cheese product, cut into 1/2-inch cubes
- 1/2 cup shredded sharp cheddar Cheese
- 1/2 cup shredded mozzarella Cheese
- 20 crackers, crushed
- 2 Tbsp. butter, melted

**Preheat** oven to 350°F. Beat eggs, milk and mustard in large bowl. Add pasta, prepared cheese product and shredded cheeses; mix lightly.

**Spoon** into 2-qt. greased casserole dish. Mix cracker crumbs and butter; sprinkle over pasta mixture.

**Bake** 20 min.

**Makes** 12 servings, 1 cup each.

---

### **Nutritional Information Per Serving:**

280 calories, 10g total fat, 5g saturated fat, 40mg cholesterol, 330mg sodium, 35g carbohydrate, 2g dietary fiber, 4g sugars, 12g protein, 6% DV vitamin A, 0% DV vitamin C, 20% DV calcium, 10% DV iron.