

RECIPE | TOMATOES



TOMATO & BUTTERNUT SQUASH MAC N CHEESE

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70 min

15 min PREP. | **55 min** COOKING



8



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 2 wedges** The Laughing Cow® French onion cheese
- 2** garlic cloves, minced
- 1 lb** elbow noodles, cooked
- 3 cups** butternut squash, cubed & peeled
- 1 ¼ cups** chicken broth
- 1 ½ cups** milk
- ¾ cup** cheddar cheese, shredded
- ½ cup** mozzarella cheese, shredded

- ½ cup** seasoned panko breadcrumbs
- ⅓ cup** Parmesan cheese
- 2 tbsp** Greek yogurt
- 1 tsp** salt
- ½ tsp** black pepper
- Parsley, finely chopped garnish
- Cooking spray

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 In a medium saucepan, combine butternut squash, chicken stock, milk, & garlic and bring to a boil. Reduce heat and allow to simmer for about 25 minutes, until squash is tender.
- 3 Pour squash mixture into a blender and add yogurt, salt, pepper, and cheese wedges. Blend until smooth the pour mixture into a large bowl.
- 4 Stir in remaining cheeses until melted, then fold in tomatoes and pasta.
- 5 Pour mixture evenly into a 13 x 9" baking dish coated with cooking spray.
- 6 Sprinkle breadcrumbs over top and bake for 25 minutes. Turn your broiler on to high and cook for an additional 3 to 5 minutes, until breadcrumbs are browned.
- 7 Garnish with parsley and serve.