



RECIPE | TOMATOES

# TOMATO & BUTTERNUT SQUASH MAC N CHEESE



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

**½ 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.

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