



My Twist on Macaroni and Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 boxes of 7.25oz Kraft macaroni & cheese
- 4 oz Philadelphia cream cheese, cut into cubes
- 1 chicken breast, sliced
- 2 cups of mixed frozen vegetables, soften

Seasoning for chicken: Poultry seasoning, Italian seasoning, salt and black pepper

- Extra-virgin olive oil
- 1/2 cup of water/milk
- Dash of salt
- 2 Tbsp. butter, cubed
- Bread crumbs

Instructions

1. Cook the macaroni as directed by packet.
2. While boiling the macaroni, heat a saute pan, add in EV olive oil and chicken breast slices. Add in the seasoning and pan-fry until chicken is cooked. Add in the mixed vegetables and fry to mix well. Set aside.
3. Once the macaroni is cooked, drain and back to the pot. Then add 1/2 cup of water/milk and cream cheese, stir to melt the cream cheese. Add in the packets cheese that came in the box, stir to mix well. Add the chicken & veggies and a dash of salt/to taste, mix until incorporated.
4. Pour into a baking dish and top with bread crumbs and dollops of butter (from the 2 Tbsp.). Bake in preheated 350°F oven for 15 minutes.