



# Savory Vegetable Baked Mac & Cheese

NIBBLEDISH CONTRIBUTOR

## Ingredients

8 oz. Elbow macaroni cooked al dente  
2 6.5 oz pkgs. Alouette Savory Vegetable soft spreadable cheese  
 $\frac{1}{2}$  C Milk  
1 Tbsp. Grated Parmesan  
 $\frac{1}{2}$  C Panko Bread crumbs  
1 Tbsp. Chopped Parsley

## Instructions

Preheat oven to 350 degrees F  
Mix cooked macaroni, Alouette Savory Vegetable soft spreadable cheese and milk  
Pour macaroni mixture into buttered casserole dish  
In a separate bowl mix Parmesan, bread crumbs and parsley  
Sprinkle on top of casserole  
Bake in 350 degree F oven for 25 – 35 minutes until bubbly and golden brown  
Serve as an appetizer, entree or side dish