



Tomato Macaroni & Cheese

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes

Ingredients

- 1 pound (454 grams) dried macaroni noodles
- 2 tbsp + 1 tsp Kosher salt, divided
- 1 pound cheddar cheese (white or orange), finely shredded
- 2 (10-ounce) cans tomato soup (not condensed)
- 3/4 cup heavy or half-and-half cream
- 3/4 cup panko breadcrumbs
- 2 tbsp unsalted butter

Instructions

Preheat oven to 325°F. Grease a 2-quart casserole dish with butter and set aside. Bring a large pot of water to a boil. Add 2 tablespoons kosher salt to the water. Add macaroni and cook for 3 minutes less than the package instructions. Drain noodles and transfer back to pot.

Add grated cheddar, tomato soup and cream to the noodles in the pot. Mix well and transfer macaroni to the casserole dish.

Melt 2 tablespoons butter in a large skillet. Add bread crumbs and toss until all the crumbs are coated. Cook for about another 2 minutes, tossing well. Spread breadcrumbs over top of casserole dish. Bake macaroni and cheese for 30 minutes until cheese is bubbling and top is golden brown.

Recipe by Salt & Serenity