

BROCCOLI - BACON - SQUASH MAC 'N' CHEESE

Ingredients:

- 2 Cups Cooked Butternut Squash Puree
- 12 Ounces Cooked Macaroni Noodles
- 3 Cups Chopped Broccoli Steamed
- Lard/Olive Oil/Butter
- 3 Garlic Cloves Minced
- 1 Cup Milk
- 2 Cups Chicken Broth/Stock
- 1 ½ Cups Cheese
- Several strips of cooked bacon
- Salt & Pepper to taste



Directions:

1. In a large skillet place your lard/olive oil/butter and saute your minced garlic for 1 to 2 minutes
2. Add in your broth, milk and cooked squash. Stirring occasionally
3. Next add in your cooked macaroni noodles and toss to coat
4. Sprinkle in your cheese, bacon and salt & pepper. Stir and cover for several minutes until cheese had melted.
5. Serve warm!

