

Cooking Corner Tips To Help You

Kicked-Up Mac & Cheese In 10 Minutes For Under \$10



It's easy to serve something out of the ordinary with this kicked-up version of Mac & Cheese. Find more quick, easy recipes at www.GetBacktotheTable.com.

(NAPSA)—On-the-go moms know that getting the whole family around the dinner table each night can be a challenge. However, family dinners are important, as studies show eating together can help children achieve better grades, avoid drug use and have greater confidence.

Putting delicious and nutritious meals on the dinner table doesn't have to take up the bulk of precious family time or break the budget.

Using canned vegetables is a practical way to save time and money while still preparing food that everyone can dig into.

Libby's has an easy and appetizing way to add vegetables into everyone's favorite comfort food with its Kicked-Up Mac & Cheese. Busy moms can access more 10-minute recipes costing under \$10 at www.GetBacktotheTable.com.

Kicked-Up Mac & Cheese

- 1 package (14.5 oz.) macaroni and cheese dinner
- ½ cup milk
- ½ cup butter, divided
- 1 can (15.25 oz.) Libby's Sweet Peas, drained
- 1 can (15 oz.) Libby's Whole Kernel Sweet Corn, drained
- 1 jar (4 oz.) diced pimentos, drained
- 1½ cups panko breadcrumbs

Prepare macaroni and cheese with milk and ¼ cup butter, following package directions. Gently stir in peas, corn and pimentos. Place in a 3-quart casserole dish. Melt remaining ¼ cup butter, mix with breadcrumbs and sprinkle evenly over casserole. Place under broiler about 2 minutes or until top is lightly browned.