

# VEGGIE MACARONI & CHEESE

Preparation: **15** minutes | Cooking: **15** minutes | Servings: **6**

## INGREDIENTS

*3 large carrots, halved lengthwise and thinly sliced*  
*2 celery ribs, sliced*  
*3 cups fresh broccoli florets*  
*2 cups fresh cauliflower florets*  
*1 1/2 cups uncooked elbow macaroni*  
*1 tablespoon butter*



## INSTRUCTIONS

Preheat the oven to 350°. In a six quart stockpot, cook macaroni according to package directions, adding broccoli, cauliflower, carrots and celery during the last 6 minutes of cooking. Drain; transfer to a greased 13x9-inch baking dish. Meanwhile, in a large saucepan, heat butter over medium-high heat; sauté onion until tender. Stir in flour until blended. Gradually stir in milk and broth; bring to a boil. Cook and stir until thickened, about 2 minutes; stir in cheese, mustard, salt and pepper. Add to the macaroni mixture, stirring to coat; sprinkle with paprika. Bake, uncovered, until heated through, 15-20 minutes.