

Serves: 8 • Serving size: 1 cup



PREP: 10 minutes
COOK: 15 minutes

date
me

Tomato Mac & Cheese

4 tbsp. unsalted butter
3 tbsp. all-purpose flour
2 cups whole milk
2¼ cups water
1 lb./455 g elbow macaroni, uncooked
28-oz./800 g can crushed tomatoes
2 tsp. yellow mustard
1½ tsp. garlic powder
3 cups cheddar cheese, shredded
1 cup ricotta cheese
1 tsp. kosher salt
¼ tsp. pepper

1. Melt butter in Chef Series II 5-Qt./4.8 L Sautuse over medium heat.
2. Stir in flour and cook 2 minutes. Slowly add milk, continually whisking to thicken.
3. Add water, elbow macaroni, crushed tomatoes, mustard and garlic powder. Mix well to combine.
4. Cook, uncovered, 13–15 minutes or until pasta is fully cooked.
5. Add remaining ingredients, mix well and serve.

Nutritional Information (per serving):
Calories: 556 Total Fat: 25.2g Saturated Fat: 15.8g Cholesterol: 75mg
Carbohydrate: 57.2g Sugar: 5.2g Fiber: 3.9g Protein: 25.5g Sodium: 768mg
Calcium: 39% Iron: 21%

Tupperware®

©2017 Tupperware. All rights reserved. 2018-1653-37 EN

Serves: 8 • Serving size: 1 cup



PREP: 10 minutes
COOK: 15 minutes

date
me

Tomato Mac & Cheese

4 tbsp. unsalted butter
3 tbsp. all-purpose flour
2 cups whole milk
2¼ cups water
1 lb./455 g elbow macaroni, uncooked
28-oz./800 g can crushed tomatoes
2 tsp. yellow mustard
1½ tsp. garlic powder
3 cups cheddar cheese, shredded
1 cup ricotta cheese
1 tsp. kosher salt
¼ tsp. pepper

1. Melt butter in Chef Series II 5-Qt./4.8 L Sautuse over medium heat.
2. Stir in flour and cook 2 minutes. Slowly add milk, continually whisking to thicken.
3. Add water, elbow macaroni, crushed tomatoes, mustard and garlic powder. Mix well to combine.
4. Cook, uncovered, 13–15 minutes or until pasta is fully cooked.
5. Add remaining ingredients, mix well and serve.

Nutritional Information (per serving):
Calories: 556 Total Fat: 25.2g Saturated Fat: 15.8g Cholesterol: 75mg
Carbohydrate: 57.2g Sugar: 5.2g Fiber: 3.9g Protein: 25.5g Sodium: 768mg
Calcium: 39% Iron: 21%

Tupperware®

©2017 Tupperware. All rights reserved. 2017-0170-164 EN