

## October 10- Pumpkin Mac and Cheese

Not Smart Snack

Link: <a href="http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/pumpkin-mac-cheese-one">http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/pumpkin-mac-cheese-one</a>

## Recipe

Ingredients:

3/4 cups cooked pasta

1 ½ Tablespoons cheddar cheese soup (canned)

2 Tablespoons pumpkin puree

1 ½ Tablespoon low-fat milk

3/4 Tablespoons shredded cheddar cheese

1 teaspoon deli mustard

## Directions:

- 1. Boil a pot of water and cook the pasta for 8 to 10 minutes; drain when finished and let cool to room temperature.
- 2. In a separate cup, stir the "wet" ingredients (soup, pumpkin puree, milk, and mustard), and heat in microwave for 45-60 seconds; stir again until creamy.
- 3. Use a spoon to pour hot cream mixture over pasta and sprinkle cheese on top.
- 4. Stir pasta, cream mixture, and cheese until cheese melts into the pasta.

Yield 1 serving

## Serving Size 1 serving (202.05g) Servings Per Container 1 Amount Per Serving Calories 220 Calories from Fat 35 \*\*Daily Value\*\* Total Fat 3.5g 6% Saturated Fat 2g 9% Trans Fat 0g Cholesterol 10mg 3% Sodium 180mg 8%

Total Carbohydrate 38g

Dietary Fiber 2g

Sugars 4g
Protein 8g

Vitamin A 100%

Calcium 10%

\* Percent Daily Values are based on a 2,000 calorie

13%

10%

17%

Vitamin C 2%

Iron 8%