

## **GONZALEZ FAMILY RECIPES**

### **Very Cheese-y Macaroni**

8 oz. elbow macaroni  
1 cup Broccoli Florets (fresh or frozen)  
4 tbsp. Butter  
2 tbsp. Flour  
2 cups Low Fat Milk  
1 cup Shredded Sharp Cheddar Cheese\*  
1/2 cup Shredded Gruyere Cheese  
1/4 cup Grated Parmesan Cheese  
1/2 tsp. Salt  
1/4 tsp. Cayenne Pepper  
1/4 cup Whole-Wheat Bread Crumbs

Cook macaroni leaving slightly firm. Drain well. Cook broccoli in 3/4 cup water and leave slightly firm, drain and set aside. In medium saucepan, melt butter. Add flour, stirring 1 min. until smooth. Gradually whisk in milk stirring continually until thickened (about 3 mins). Remove from heat.

\*Reserve 1/4 cup Cheddar Cheese. Stir remaining Cheddar, Gruyere, Parmesan, salt, and cayenne into sauce until the cheeses melt. Add macaroni and broccoli to sauce. Pour into 8 x 8 greased dish. Bake 15 minutes at 350 degrees. Sprinkle with the rest of Cheddar Cheese and bread crumbs. Bake 10-15 minutes longer until bubbly.