



Trefoils® Mac Attack

Ready in 75 minutes
Makes 8 servings



What you need

Ingredients

16 Trefoils®, chopped
4 cups elbow macaroni
2 cups shredded cheddar cheese
2 cups shredded Italian blend cheese
1/2 cup sour cream
1/2 cup mayonnaise
4 oz. cream cheese, softened
2 teaspoons salt
2 teaspoons ground pepper
1 teaspoon dry mustard
14 oz. can evaporated milk
1 pound bacon, chopped

Equipment

Medium pot
Spatula
Strainer
Large bowl
9x13 baking dish
Frying pan

Directions

1. Make the Mac:

Cook macaroni according to package directions, leaving al dente; drain and rinse with cold water. Place macaroni in a large bowl. Add in the cheeses, sour cream, cream cheese, mayo and seasonings. Stir to combine.

2. Time to bake:

Spread mixture into a greased 9x13 baking dish and pour evaporated milk over top of the mixture. Bake at 350° degrees for 45 minutes, stirring about halfway through cooking.

3. Top it off:

While in the oven, heat chopped bacon and chopped Trefoils in a small fry pan and cook on medium high heat until bacon is crunchy. With 10 minutes left to cook, sprinkle bacon mixture over the top. Serve hot. *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts