

# Colorful Veggie Mac and Cheese

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## Servings: 8

*1 can (14.5 ounce) diced tomatoes, drained*  
*1 small onion, quartered*  
*2 canned chipotle peppers in adobo sauce*  
*1/2 cup fresh cilantro leaves*  
*1 small green pepper, finely chopped*  
*1 small red pepper, finely chopped*  
*1 small zucchini, finely chopped*  
*1 cup frozen corn*  
*2 packages (7.25 ounce) macaroni & cheese dinner*  
*1 egg, beaten*  
*1 1/4 cups low-moisture part-skim mozzarella cheese, shredded*

## Preparation Time: 15 minutes

## Cook Time: 35 minutes

Preheat the oven to 350 degrees.

In a blender, blend the tomatoes, onion, chipotle peppers and cilantro leaves until smooth. Spoon 1/2 cup of the mixture into an eight-inch square baking dish.

In a bowl, combine the remaining sauce with the remaining vegetables.

Prepare the macaroni and cheese dinners as directed on the package. Stir in the egg and 1/2 cup of mozzarella. Spoon half of the mixture over the sauce in the dish. Top with layers of half of the vegetable mixture and 1/4 cup of the remaining mozzarella. Repeat the layers.

Bake for 30 minutes. Top with the remaining mozzarella.

Bake for another 5 minutes.

Let stand 5 minutes before serving.

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Per Serving (excluding unknown items): 49 Calories; 1g Fat (15.8% calories from fat); 2g Protein; 9g Carbohydrate; 2g Dietary Fiber; 27mg Cholesterol; 14mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fat.