

Mac and Cheese with Broccoli & Ham

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This all-time classic gets an upgrade with a creamy blend of evaporated milk and shredded Cheddar and Monterey Jack cheeses, along with a heaping handful of broccoli and diced ham.

Active Time: [5 minutes](#)

Total Time: [22 minutes](#)

Recipe Ingredients

- 4 cups water
- 3/4 lb elbow macaroni (3 cups)
- 1 can (12 oz) evaporated milk
- 1 tsp cornstarch
- 1 tsp Dijon mustard
- 1/4 tsp salt
- 1 box (10 oz) frozen broccoli, thawed
- 4 oz baked ham, diced
- 2 1/2 cups shredded Cheddar and Monterey Jack cheese blend

Recipe Preparation

1. Bring water, macaroni and 1 cup milk to a boil in a 5-qt Dutch oven, stirring frequently. Reduce heat to medium-high and boil 7 to 8 minutes, stirring, until macaroni is just al dente.
2. Stir remaining milk, cornstarch, mustard and salt in a bowl to blend.
3. Add broccoli and ham to pot. Cover and cook 2 minutes. Reduce heat to medium and stir in milk mixture. Simmer 1 minute, stirring constantly. Remove pot from heat; stir in cheeses.



Photo: Anastassios Mentis

Nutrition Facts

Yield 6 servings

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Amount Per Serving

Calories 456

Total Fat 15g

Saturated Fat 11g

Cholesterol 53mg

Sodium 741mg

Total Carbohydrates 54g

Dietary Fiber 3g

Protein 27g