

# Low-Point Mac and Cheese with Bacon and Broccoli

## Ingredients:

- 3 slices bacon, cooked and crumbled
- 12 oz. bag Green Giant fresh broccoli florets (steam right in bag)
- 8 oz. uncooked rigatoni
- 1 Tbs butter
- 1 1/4 cups 1% milk
- 1 1/2 Tbs all-purpose flour
- 3 slices 2% American Cheese
- 1/4 cup diced green onions
- 1/2 tsp. salt (optional)
- 1/4 tsp. freshly ground pepper
- 1/4 cup reduced-fat shredded sharp cheddar cheese

Cook bacon until crisp; cool, crumble, and set aside. Steam broccoli 4 to 5 minutes or until crisp-tender, drain if needed, and set aside. Cook pasta in boiling water in a large saucepan over medium high heat for 8 to 10 minutes or until al dente. Drain and keep warm in a separate dish. Return pan to heat and melt butter in the pan, add milk, and sprinkle in flour whisking until slightly thick (about one minute). Remove from heat and add cheese slices; stirring until smooth. Stir in diced green onions, salt, pepper, and cheddar cheese. Add broccoli, pasta, and bacon to pan and combine thoroughly, serve immediately, and enjoy fully! :)

Total servings - 9 cups

Serving size - 1 cup

Points per serving - 3.5

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Sometimes you'll never know the true value of a moment, until it becomes a memory." - Anonymous***