

TWO-CHEESE MACARONI BAKE

Prep: **20** minutes

Bake: **45** minutes

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Oven: 375°F

Makes: 8 servings

- 2 cups dried elbow macaroni (8 ounces)
- 4 eggs
- 2½ cups milk
- 8 ounces feta cheese with basil and tomato or plain feta cheese, crumbled
- ¾ cup cream-style cottage cheese
- ½ teaspoon salt

1 Preheat oven to 375°. Grease a 2-quart square baking dish; set aside. Cook macaroni according to package directions. Drain well. Place macaroni in prepared baking dish. In a medium bowl beat eggs with a fork; stir in milk, feta cheese, cottage cheese, and salt. Pour over macaroni in dish.

2 Bake in preheated oven for 45 minutes. Let macaroni stand for 10 minutes before serving.

*Sodium using
no-salt added cottage
cheese*

8 svgs - 370 mg

6 svgs - 495 mg

calories

6 svgs - 355 cal

Nutrition Facts per serving: 266 cal., 11 g total fat (6 g sat. fat), 140 mg chol., 609 mg sodium, 25 g carbo., 1 g fiber, 15 g pro.