



Macaroni and Cheese Bake

Cheesy shells become even cheesier when you use Bison Cottage Cheese. This macaroni bake is a hearty winter dish the entire family will love.

Servings	Prep Time	Cook Time	Total Time
6	20m	25m	45m

Ingredients

1 cup Bison Cottage Cheese
6 cups pasta shells, uncooked
1 cup Asiago cheese, grated or shredded
½ cup Manchego cheese, grated or shredded
½ cup milk
1 Tbsp whole-grain Dijon mustard
1 egg, beaten
Salt and pepper, to taste
Parsley for garnish

Instructions

1. Preheat the oven to 350°F.
2. Lightly grease a large casserole or baking dish using cooking spray or olive oil.
3. In a large pot of boiling water cook pasta until al dente. Drain and return to pot.
4. Add Bison Cottage Cheese, ½ cup of Asiago cheese (leave remainder for sprinkling on top at end), Manchego cheese, milk, mustard, egg, salt, and pepper to a large bowl. Stir to combine.
5. Add the mixture to the pot with pasta, stir to coat evenly.
6. Pour mixture into the greased baking dish and press evenly into the dish.
7. Sprinkle remaining ½ cup Asiago cheese on top.
8. Bake uncovered until top begins to brown, about 25 to 35 minutes.
9. Let sit for 5 minutes before serving.
10. Garnish with parsley and serve.

