

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's TOMATO MAC n CHEESE

Rich ♥ Creamy ♥ Full of Flavor!

A rich and creamy macaroni and cheese made with Velveeta, sharp cheddar, sautéed onions, and diced tomatoes for a comforting, flavorful meal!

♥ INGREDIENTS ♥

- 1 box (16 oz) elbow macaroni
- 2 tbsp butter
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 (14.5 oz) can petite diced tomatoes, drained
- 2 cups milk (whole or 2%)
- 1 (16 oz) Velveeta cheese, cubed
- 1 cup sharp cheddar cheese, shredded
- 1 tsp Italian seasoning (optional)
- ½ tsp black pepper
- Salt to taste
- Topping (optional): crispy fried onions and a little extra shredded cheddar



♥ INSTRUCTIONS ♥

1. Cook macaroni according to package directions until al dente. Drain and set aside.
2. In a large skillet, melt butter over medium heat. Add diced onion and sauté for 3–4 minutes until soft.
3. Add garlic and cook for 30 seconds until fragrant.
4. Stir in the drained diced tomatoes and cook for 2 minutes.
5. Pour in the milk and bring to a gentle simmer.
6. Add Velveeta and stir until melted and smooth.
7. Add shredded cheddar cheese and Italian seasoning (if using). Stir until creamy and well combined.
8. Add the cooked macaroni and gently stir until fully coated.
9. Season with salt and pepper to taste.
10. Top with crispy fried onions and a little extra cheddar if desired. Serve warm.

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