



Mac 'n Cheese Pizza Muffins

Makes 12 large muffins

You'll Need:

- 2 (170g) boxes Annie's Homegrown Shells & White Cheddar Macaroni and Cheese
- ½ cup finely chopped pepperoni
- 1 cup shredded mozzarella cheese, divided
- 4 tablespoons pizza sauce, divided, plus extra for serving
- ¼ teaspoon dried oregano
- ¼ cup Italian-style (seasoned) breadcrumbs
- ½ teaspoon olive oil
- Fresh chopped basil, for garnish

Prep and Cook:

1. Bring a large pot of salted water to a boil and prepare the Annie's Homegrown Shells & White Cheddar as per the directions on the box.
2. While the pasta is cooking, position a rack in the middle of the oven and preheat to 350°F. Generously grease a 12-cup muffin tin with non-stick cooking spray; set aside.
3. With the pot turned to medium-low heat, stir the pepperoni into the prepared mac and cheese. Mix in half the mozzarella cheese, half the pizza sauce and the oregano, stirring continuously until the cheese is melted.
4. Spoon the macaroni and cheese evenly into the wells of the muffin tin. Top each with ½ teaspoon of the remaining pizza sauce. Sprinkle with remaining mozzarella, dividing it between the 12 muffins.
5. In a small bowl, stir together the breadcrumbs and oil. Sprinkle the tops of the muffins with the crumb mixture.
6. Bake for 20 minutes, or until the muffins are golden brown. Cool for 10 minutes before running a thin knife around the edges of the muffin to remove them from the tin. The cooler the muffins are the better they will hold their shape. Serve warm or at room temperature, with extra pizza sauce for dipping, if desired.



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