

Janice Staples's

Mac 'n Cheese

Recipe courtesy of *Janice Staples*

momlogic.com

Ingredients:

- 1 small red onion, diced
- 1 (16-ounce) package small pasta shells
- Salt and pepper, to taste
- 1 pinch garlic salt
- 1 tablespoon butter
- 1/4 cup brown sugar
- 3 (11-ounce) cans condensed cream of cheddar cheese soup
- 2/3 cup shredded Havarti cheese
- 1/4 cup grated Parmesan cheese
- 1 1/3 cups shredded cheddar cheese

Serves: 4

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Directions:

1. Preheat oven to 350 degrees F. Place the diced onion in a large pot of lightly salted water; bring to a boil. Cook the pasta until close to done, about 8 to 10 minutes; drain. Transfer the onion and pasta to a casserole dish. Season with salt, pepper, and garlic salt.
2. Stir the butter and brown sugar into the pasta mixture until the butter melts. Add cheddar cheese soup, Havarti cheese, Parmesan cheese, and 1/3 cup of Cheddar cheese; stir well. Sprinkle remaining Cheddar cheese over top of the dish.
3. Bake in preheated oven about 45 minutes. Change oven setting to broil and cook until top is golden brown, about 4 minutes.