



# Roasted Veggie Mac & Cheese

**Serves:** 4 people      **Total Cook Time:** 40 minutes



## Ingredients

## Instructions

- 8oz Broccoli Florets, cut into bite sized pieces
- 8oz Brussel Sprouts, cut into bite sized pieces
- 1 Red Bell Pepper, stem cut off and cut into bite sized pieces
- ½ Onion, minced
- 12oz Elbow Pasta
- 1 cup Vegetable Broth
- 6oz Havarti Cheese
- 1 1/2 tbsp Butter
- 1 1/2 tsp Cooking Oil
- 1/4 cup All-Purpose Flour
- 1 cup Milk
- Black pepper to taste

1. Preheat the oven to 425°F. Toss the broccoli and brussels sprouts with cooking oil, and season with a dash of salt. Spread vegetables in an even layer on a lined baking sheet. Bake at 425°F for 25 to 30 minutes. Halfway through cooking time, rotate the pan and add the red bell pepper. The vegetables should be soft and brown around the edges.
2. While vegetables roast, bring a large pot of water to a boil. Cook pasta according to package directions. Drain, and set aside.
3. Melt butter in a medium saucepan over medium heat. Add onion, and saute on low for about 2 minutes. Add flour, and cook another minute or until the flour mixture is golden and well combined. Add milk and broth; whisk, increasing heat to medium-high until mixture comes to a boil. Cook about 3 to 4 minutes or until it thickens slightly, and then season with pepper.
4. Remove pan from heat; add cheese, and mix well until cheeses are melted. Add cooked pasta, mixing well. Then fold in roasted vegetables
5. Enjoy!