**Parmesan Pasta with Summer Vegetables**

**And**

**Macaroni and Cheese Upgrades!**

**Parmesan Pasta with Summer Vegetables**

**Ingredients**

* 1 pound of your favorite Great Value Pasta, cooked as directed on box
* 1 (3 ounce) package of Great Value Garlic, Parmesan and Basil Flavored Butter
* 1 cup of bell pepper
* 1 cup of diced zucchini
* 1 cup of yellow summer squash
* ¼ cup of Great Value Chicken Broth
* ½ cup of Great Value Heavy Cream
* 1 tablespoon of Great Value Black Pepper
* Great Value Salt, to taste
* 1 cup of cherry tomatoes cut in half
* 1/8 cup of fresh rough diced basil
* 1 cup of Great Value Parmesan cheese

**Directions**

1. In a large skillet over medium heat, add one tablespoon of butter. Stir in pepper, and zucchini, cooking to a crisp tender.
2. Add remaining butter, broth and cream, stirring until sauce thickens and butter is completely melted.
3. Stir in pepper, salt if needed and cherry tomatoes. Add pasta to the sauce, stirring to combine flavors.
4. To serve, place pasta in a bowl. Top with Parmesan Cheese and fresh basil.

**Serves 6**

**Mac and Cheese Upgrades!**

**Mac and Cheese Tips!**

* Remember when making mac and cheese from scratch, cook pasta to at least one minute less than el dente directions on package. Pasta will continue to cook while in the sauce. Soggy pasta=yucky mac and cheese
* Always double the sauce since the pasta will continue to absorb any liquid or sauce. Not adding enough will result in a dry mac and cheese.
* For an extra special mac and cheese, don’t forget the crunchy topping for a great combination of crunchy and creamy textures!

To bring your mac and cheese to the next level, first begin with your favorite mac and cheese! It can begin with your favorite recipe, or push that easy button and pick up some premade 5 Cheese Mac and Cheese from your Walmart Neighborhood Market! For an instant upgrade, or to make a complete meal, try these add ins to design your own family favorite meal!

* Great Value Shredded Cheddar
* Great Value Cream Cheese
* Great Value Real Cooked Bacon Bits
* Diced chipotles
* Green chilies
* Broccoli
* Ground beef (think cheeseburger mac)
* Spinach
* Zucchini
* Peppers and onions
* Cooked chicken
* Great Value BBQ meats
* Diced Ham

**Crunchy Parmesan Topping**

**Ingredients**

I stick of Great Value Salted butter, melted

1 cup of Great Value Panko Crumbs

½ cup of Great Value Parmesan cheese

**Directions**

Place all ingredients in a bowl. Stir to combine. Sprinkle crumb mixture over top of mac and cheese during the last 10 minutes of cook time. Bake until topping is golden brown and crunchy!