



Shells with Bacon Cheese Sauce

Yield: 10-12 portions

Ingredients

1 ½ lbs	Large pasta shells, uncooked
1 ½ cup	Milk, 2%
4 cups	Wisconsin Cheese Soup, thawed fully (700851632000)
2/3 cup	Shredded American cheese
½ cup	Herbed breadcrumbs (if desired)

Preparation:

1. Cook the pasta in boiling water until al dente, slightly firm.
2. Drain well
3. Place the cooked pasta into a large mixing bowl and add the milk and cheese soup.
4. Stir together very well to combine all the ingredients.
5. Pour the mix into a ½ hotel pan or other large casserole pan and smooth out.
6. Sprinkle the shredded cheese and breadcrumbs on top evenly.
7. Set an oven to 350, low fan if convection.
8. Set the casserole in the center of the oven and bake until hot and bubbly, about 35 minutes. There should be a browned crust on top.
9. Serve hot.

Recipe and photo courtesy of Kraft Heinz