

One Pot Bacon Mac & Cheese

A creamy, cheesy one-pot dinner perfect for bacon lovers and busy weeknights.

Servings: 6 Prep Time: 5–10 minutes Cook Time: 15–20 minutes

Ingredients:

- 1 tablespoon natural grapeseed oil
- 1 yellow onion, diced
- 2 cups butternut squash soup
- 1 cup chicken bouillon soup base (prepared)
- 1 (14.5 oz) can no salt added diced tomatoes
- 2 cups shredded sharp cheddar
- 2 cups elbow pasta
- 8 slices bacon, cooked and crumbled
- 1/4 cup chopped chives

Method of Preparation:

1. Heat grapeseed oil in a large pot over medium heat.
2. Add diced onion and sauté for about 5 minutes until soft and translucent.
3. Stir in butternut squash soup, prepared chicken bouillon base, diced tomatoes, and cheddar cheese.
4. Mix in elbow pasta. Bring to a boil.
5. Cover and cook for 12 minutes, or until pasta is tender and liquid is mostly absorbed.
6. Top with crumbled bacon and chopped chives. Serve warm.