



Recipes of the Month

Cheddar Mac & Cheese Casserole



- 1 (14 ounce) package KRAFT Deluxe Macaroni & Cheese Dinner
- 1 cup frozen peas, thawed
- 1 cup Oscar Mayer shaved ham
- 1/2 cup milk
- 1/2 cup KRAFT Shredded Mild Cheddar Cheese

Cooking Directions

Preheat oven to 400 degrees F. Prepare Dinner as directed on package. Add peas, ham and milk; mix well.

Spoon into 1-1/2-qt. casserole; sprinkle with Cheddar cheese. Bake, uncovered, 15 min. or until heated through.

Do you have a Recipe you would like to submit to the Magazine?

Send it to us at:

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Attn: Randy Olson, Editor
The Cooperative Connection

Sweet Potato Scallops and Caramelized Onion

- 1 1/2 pounds slender sweet potatoes
- 2 tablespoons vegetable oil
- Salt and freshly ground pepper
- 1 large onion, thinly sliced

In a saucepan, cover the sweet potatoes with water and boil over high heat until just tender, about 12 minutes. Drain the potatoes and let cool. Peel and slice them crosswise 1 inch thick.

In a medium skillet, heat 1 tablespoon of the oil. Add half of the sweet potato slices and cook over moderately high heat until well browned, about 3 minutes per side. Transfer the sweet potatoes to a plate and season with salt and pepper. Repeat with the remaining 1 tablespoon of oil and sweet potatoes.

Add the onion to the skillet, cover and cook over low heat, stirring occasionally, until softened and browned, about 8 minutes. Season with salt and pepper, scatter over the sweet potatoes and serve.

