

Food Fan's, when it comes to comfort food, very few things hit the spot quite like macaroni and cheese. If you're looking for something quick and easy to fill your mac and cheese craving, you don't have to reach for a box, as tasty as it may be. Instead, why not try

### Broccoli Chicken Mac and Cheese with sun-dried tomatoes

This stick to your ribs dish is full of some strong, delirious flavors that will leave you wanting more. The total cook time on this is around 30 minutes and serves 4.

Here's what you'll need:

8 ounces pasta, shells or elbow noodles  
3 cups broccoli florets  
3/4 cup milk  
1/4 cup julienned sun-dried tomatoes  
6 ounces creamy spreadable cheese wedges  
2 cups shredded chicken breast  
Kosher salt and freshly ground black pepper, to taste

For the two cups shredded chicken breast, you can use leftover baked or boiled chicken, cook raw the chicken the way you like, or use a portion of the meat from a rotisserie chicken.

I usually use a rotisserie chicken from the grocery store. The rest of the meat goes into hand pies or other meals and the leftovers after all the meat is gone makes a great chicken broth.

Bring a large pot of salted water to a boiling, then cook pasta according to package instructions.

While the water is heating at the pasta is cooking, take a minute to chop your veggies and prep your other ingredients.

3 minutes before the pasta is finished, add broccoli to the pot. Boil the pasta and broccoli together for the last 3 minutes.

Drain the pasta and broccoli thoroughly and set aside in the strainer or another container.

Turn the temperature under your pot over medium-high heat.

Add in milk and cheese wedges, stirring until smooth. This should only take 1-2 minutes. You may need to mash the cheese wedges to make them blend smoothly into the milk.

Next add in the sun-dried tomatoes and season with salt and pepper, to taste. Allow to simmer for 5 minutes, making sure that the sauce doesn't burn or boil. Stir regularly.

Add the pasta, broccoli back in and the chicken. Gently toss to combine.

Try alternating mix-ins to fit your tastes. Cut the chicken to make the dish veterinarian. Replace Broccoli and sun-dried tomatoes with sauteed onions and mushrooms. The sky's the limit!

Happy Eating!