



Total Time  
**75 MIN.**

Difficulty  
**EASY**

Yields  
**6**

Serving Size

With sweet roasted tomatoes, rich Kalamata olives and zesty feta cheese, this warm and inviting mac and cheese will be a crowd-pleasing item on any lunch or dinner menu.

## INGREDIENTS

	WEIGHT	MEASURE
cherry tomatoes	4 cups	1 L
olive oil	1/4 cup	60 mL
balsamic vinegar	1 tbsp	15 mL
salt	1 tsp	5 mL
Campbell's Macaroni and Cheese, thawed	1 pouch (4 lb)	1 pouch (1,81 kg)
chopped pitted Kalamata olives	1 cup	250 mL
minced garlic	2 tbsp	30 mL
crumbled feta cheese	1 1/2 cups	375 mL
finely chopped fresh oregano	1 tbsp	15 mL

## INSTRUCTIONS

- Preheat oven to 425°F (220°C). Toss together tomatoes, oil, balsamic vinegar and salt; arrange in 2-inch (5 cm) deep, half-size hotel pan. Roast for about 30 minutes or until golden brown and tender. Let cool completely and refrigerate for up to 3 days.
  - Preheat oven to 400°F (200°C). Stir together Campbell's Macaroni and Cheese, roasted tomatoes, kalamata olives and garlic. Spread into greased 2-inch (5 cm) deep, half-size hotel pan. Sprinkle with feta cheese.
  - Bake for 25 to 30 minutes or until golden brown and bubbling. Hold for service.
- Serve 1 1/3 cups (325 mL/10.6 oz) portion per serving in bowls. Sprinkle with 1/2 tsp (2 mL/0.1 oz) oregano.



### Tip

Feature Product: Campbell's® Pouch Macaroni and Cheese (code 25330) (\*Can substitute other Campbell's Macaroni and Cheese varieties in this concept including Panned Deluxe Mac & Cheese (08103) or Tubbed Macaroni & Cheese (11441))

Substitute 1 tbsp (15 mL/0.1 oz) dried oregano for fresh, and sprinkle a pinch of dried oregano and 1/2 tsp (2 mL/0.1 oz) finely chopped fresh parsley over each serving.

Tip: