Florentine Macaroni and Cheese

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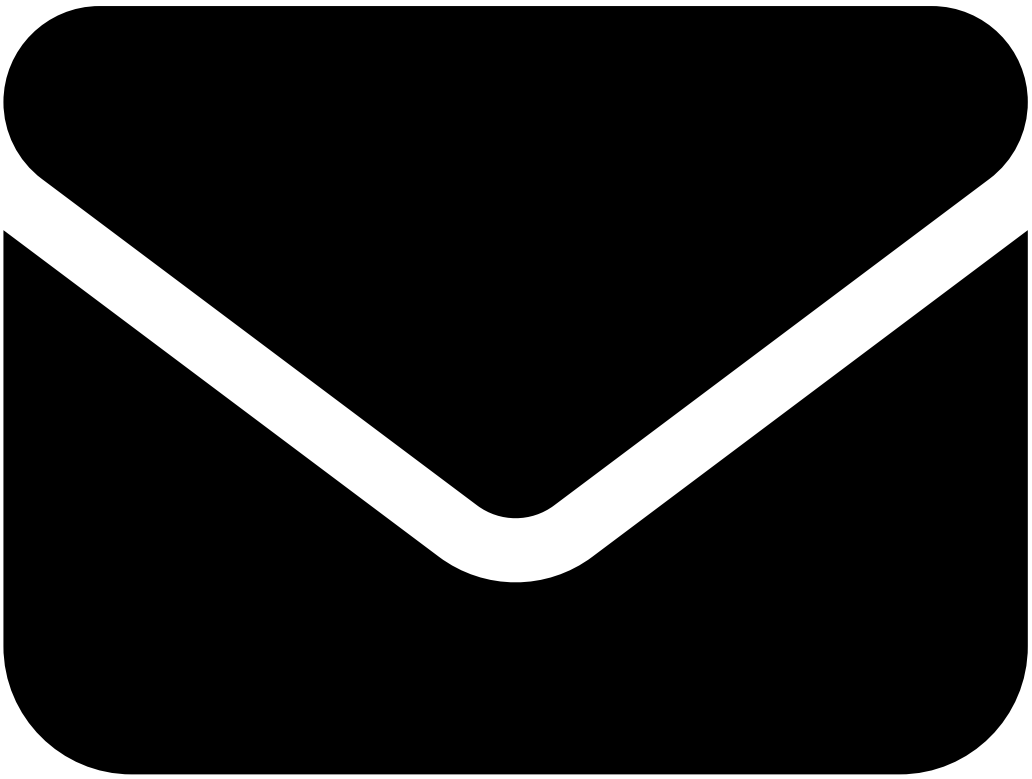




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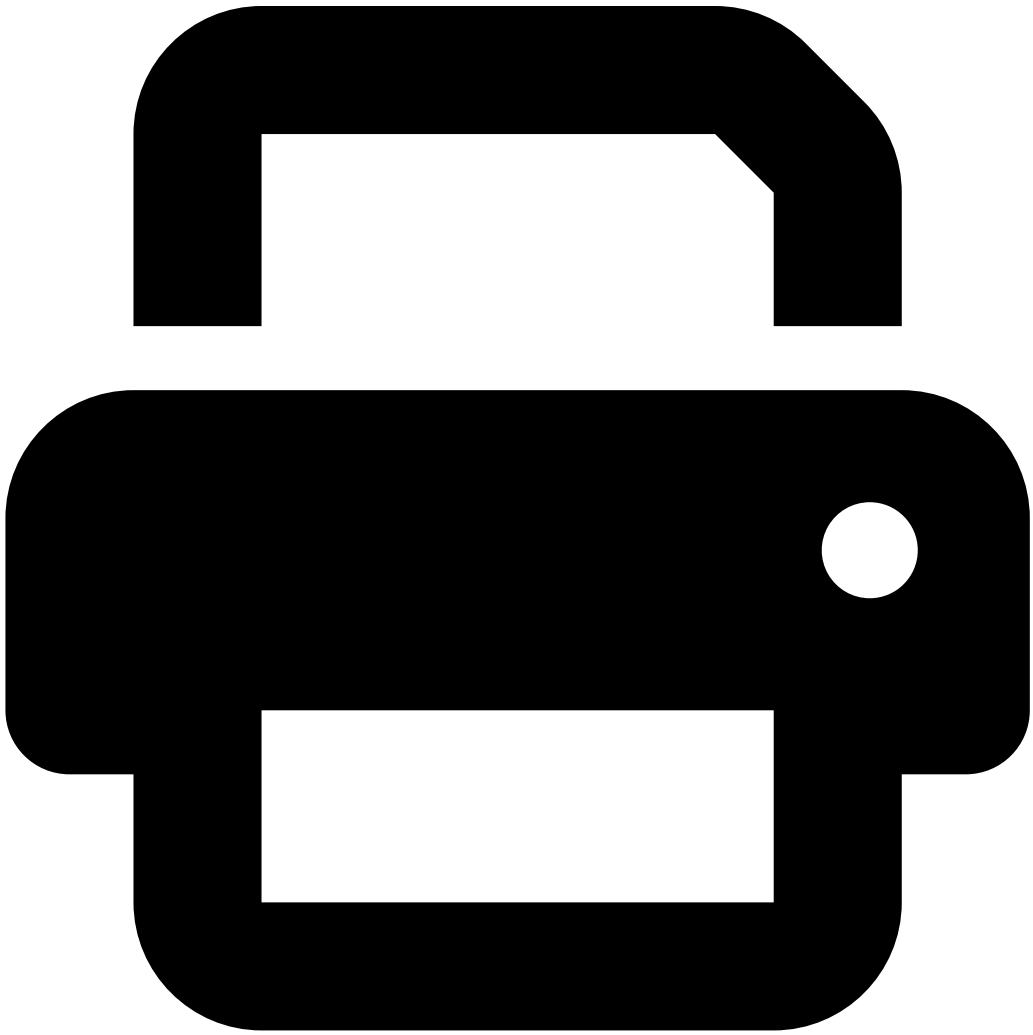

Who doesn’t love a good mac and cheese? Cheesy and gooey this Florentine macaroni and cheese has all the flavors to qualify for comfort food.
To make it healthy I added broccoli and spinach, you can make adjustments here, as far as how much green you want in this recipe. Personally the next time I make this macaroni and cheese am going to double up on the broccoli.

This cheesy macaroni recipe is easy to make and comes together in less than 30 minutes, the best part it’s make in one pan and has the most amazing flavors!

Why I love this Florentine Macaroni and Cheese

The first reason I love this Florentine Macaroni and cheese recipe it’s make in one pan. Nothing beats the ease of one pan

meals. In this mac and cheese recipe every thing cooks in one pan for maximum flavor with minimum cleanup!!

Second, I love recipes that are made with just a handful of ingredients, and this is one of them. The ingredients for this recipe are simple and readily available.

And third, sometimes it’s hard to find a recipe everyone loves. Well this Florentine Macaroni and Cheese is one of those meals everyone agrees is delicious!!! WIN WIN!!

Lastly please leave me a comment with questions, answers or anything in between. I love hearing from you!!! It’s the best part!!!

Florentine Macaroni and Cheese



Corkscrew pasta simmers in a creamy cheddar cheese sauce with tender broccoli, spinach, and Parmesan for a comforting, veggie-packed twist on classic macaroni and cheese.

- ½ lb corkscrew shaped pasta
- 8 oz broccoli flowerets
- 2 cups chopped spinach
- 8 oz sharp cheddar cheese
- ½ cup grated parmesan
- 2 tbsp butter
- 1 tbsp flour
- 4 cups milk

- Pinch of nutmeg
- 1 tbsp chopped Italian parsley
- Salt and pepper to taste

1. In a large saute pan over medium heat bring melt the butter
2. Add the flour stirring continuously cook for 1 minute
3. Slowly pour in the milk while whisking
4. Put the block of cheese in the milk
5. Add the nutmeg
6. Add the pasta simmer covered for 7 minutes
7. Add the broccoli, spinach and parmesan cheese and simmer 3 to 5 minutes or until the broccoli is crisp tender
8. Sprinkle with parsley and additional parmesan