

# INGREDIENTS

- 1 lb of elbow pasta
- 8oz block of sharp cheddar cheese
- 8oz block of colby jack cheese
- 8oz block of mozzarella cheese
- 1 16oz jar of Ragu double cheddar cheese sauce
- 1 pre-made pizza pie crust

# COOKING UTENSILS

- Rolling pin
- 9x13 cookie sheet
- 2 large bowls
- Mixing spoon
- Large pot
- Cheese shredder



# Easy, Peasy, Mac and Cheesy

## Pizza Recipe



First, roll out your pre-made pizza crust onto a cookie sheet.



Then, preheat your oven to 400 degrees fahrenheit or the recommended temperature on the pizza crust packaging.



While the oven is heating up, spoon a thin layer of cheese sauce onto the dough. Shred your 3 blocks of cheese into a bowl and place aside.



Next, cook the elbow pasta according to the package instructions. Once it's done cooking, drain the water, and mix in the remainder of your Ragu cheese sauce.



Spread your cheesy noodles all over the pizza crust. Then, sprinkle your shredded cheese all over the macaroni.



Lastly, place the pizza into the oven and bake for about 20 minutes or until the crust is cooked through.



Serve and enjoy!