





Mega Mac & Cheese



1/4th of recipe (1 heaping cup): 207 calories, 5.5g total fat (3g sat. fat), 285mg sodium, 29.5g carbs, 5g fiber, 5g sugars, 11g protein

Click for WW Points® value*

Prep: 5 minutes **Cook:** 15 minutes



Ingredients

3 cups frozen cauliflower florets 4 1/2 oz. (about 1 1/4 cups) uncooked high-fiber elbow macaroni

2 tbsp. light sour cream

2 slices reduced-fat cheddar cheese

4 wedges The Laughing Cow Light Creamy Swiss cheese

Optional seasonings: salt and black pepper

Directions

Place cauliflower in a large microwave-safe bowl; cover and microwave for 3 minutes. Uncover and stir. Re-cover and microwave for 2 to 3 minutes, until hot. Drain excess liquid. Roughly chop cauliflower, return to the bowl, and cover to keep warm.

In a medium-large pot, cook pasta per package instructions, about 8 minutes. Drain pasta and stir into cauliflower. Cover to keep warm.

In a medium microwave-safe bowl, mix sour cream, cheese slices, and cheese wedges, breaking slices and wedges into pieces. Microwave for 20 seconds. Stir well. Microwave for another 20 seconds, or until cheeses have melted. Stir well.

Add cheese mixture to the large bowl and thoroughly stir. Enjoy!

HG Alternative: If made with fat-free sour cream and fat-free American cheese slices (as seen in earlier versions of this recipe), each serving will have 182 calories, 2.5g total fat (1g sat. fat), 387mg sodium, 30g carbs, 4.5g fiber, 5.5g sugars, and 10g protein (Freestyle™ SmartPoints® value 5*; **SmartPoints**® value 5*).

MAKES 4 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our editorial and advertising policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. <u>Click here</u> for more information.

Publish Date: October 16, 2012 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.