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Sweet Apple Sausage with Mac n' Cheese

Prep Cook Time: 45 minutes

SERVES 4

Ingredients:

12 oz package sweet apple chicken sausage
2 green onions, sliced
3 slices multigrain loaf
1 tablespoon margarine
16 oz box elbow shells
1 ½ cup shredded cheddar
2 ½ tablespoons flour
2 cups Barber's Dairy Milk
1 teaspoon salt
1 teaspoon Dijon mustard
Cooking Spray

Steps

1. Slice Chicken Sausage. Coat medium skillet with cooking spray. Sauté chicken sausage and onions.
2. Crumble 3 slices bread in blend or food processor. Melt Margarine. Stir together with crumbs. Spread on cookie sheet and bake at 375 degrees for 12 minutes. Break tossed crumbs into croutons.
3. Cook macaroni; drain. In medium saucepan, whisk Barber's Dairy Milk and flour until smooth. Heat and thicken. Stir in mustard and cheese until melted. Toss in a large bowl with macaroni and sausage pieces. Top with toasted croutons.