Mac and Cheese Skillet Supper

1 box of elbow macaroni
2 cups of shredded cheese, such as cheddar
2 cups chopped vegetables, such as broccoli, cauliflower, peas, and/or carrots
Ingredients needed to make the macaroni and cheese
1 tablespoon Dijon mustard
1 to 2 cans tuna, salmon, or cooked chicken, drained (optional)
Salt, ground black pepper, and hot sauce, to taste

1. Cook the macaroni in a large saucepan according to the package directions. Add the chopped vegetables during the last 6 minutes of cooking. Drain well and return to the saucepan.
2. Add the cheese.
3. Stir in the mustard and the tuna, if using.
4. Season with salt, pepper, and hot sauce. Serve hot.

Substitutions:
You can replace the pasta and cheese with 1 box mac and cheese mix, such as Annie’s