

## Cheesy Veggie Mac



- 2 cups uncooked gluten free elbow pasta
- 1 1/2 cups broccoli florets
- 1 carrot, thinly sliced
- 1 rib celery, sliced
- 4 tablespoons butter
- 1/4 cup finely chopped sweet onion
- 1/4 teaspoon dried garlic
- 1/2 teaspoon salt
- 1/2 teaspoon dried mustard
- 1/4 cup brown rice flour
- 1 1/2 cups milk
- 1 cup shredded Cheddar cheese
- 1 cup shredded Colby Jack cheese

**Cook** pasta, adding broccoli, carrot, and celery in the last 6 minutes. Drain. Transfer to a greased 13 x 9 inch baking dish and set aside.

**In a small saucepan**, sauté onion and garlic in butter until tender. Add salt, mustard, and brown rice flour to onion and garlic mixture, stirring until smooth. Gradually add milk and bring to a low boil. Continue cooking for 2 minutes, or until thickened. Stir in cheeses until melted. Pour cheese sauce over macaroni and vegetables. Toss to coat.

**Bake** uncovered at 350 degrees for 15 minutes.