



## [Decadent and Delightful @CucinaFresca](#)

By Fatema Issa

June 7, 2012

City-dwellers know first hand how hectic life can get, and sometimes all you need is a relaxing evening in, with a big bowl of comfort food—mac & cheese anyone? Cucina Fresca's line of gourmet mac and cheeses have me drooling, with an assortment of flavors including Sharp Cheddar, Smoked Gruyere, Tangy Gorgonzola, and Creamy Fontina. After trying the Smoked Gruyere flavor at Food Fete this week, I wanted to run to my local Whole Foods grocery store and stock up my freezer!



After a long day, the last thing I want to do is cook myself a meal from scratch. I love the home-cooked taste of Cucina Fresca Mac and Cheese after only 10 minutes in the microwave or the oven. It's even a great base for flavorful skillet recipes and casseroles! I'm excited to try this Asparagus and Corn Skillet Recipe that I found on the [website](#).



### **Ingredients**

- 1 Cucina Fresca Mac and Cheese Entrée
- 2 Tbl extra virgin olive oil or butter
- 1 bunch fresh asparagus, chopped
- 2 ears white corn or 1/2 cup frozen
- 1/2 red bell pepper, diced
- 1 clove garlic, chopped
- salt & fresh cracked pepper, to taste

### **Preparation**

Thaw the Mac and Cheese in the microwave until warm, about 4 minutes. Place olive oil in sauté pan over medium heat, add asparagus, corn, red bell pepper and garlic. Sauté for about 5 minutes until all vegetables are cooked, mainly the asparagus. Stir in the Mac and Cheese.

Serves: 4 – 6

Add-ins: Top with crabmeat or shrimp!

The ultimate guilty pleasure, frozen dinners never tasted so good.

<http://www.heydoyou.com/decadent-delightful-cucinafresca>