**INGREDIENTS**

Servings: 6

1 pound elbow macaroni, cooked al dente  
½ cup water  
1-2 cups cauliflower florets  
1-2 cups butternut squash, diced  
1-2 cups carrots, sliced  
2 cups milk  
2 cups cheddar cheese, shredded  
4 ounces cream cheese

**PREPARATION**

1. Add water, cauliflower, squash, and carrots in a pot over medium heat. Cover and cook until vegetables are tender.
2. Add everything into a blender, including cooking water, and blend until smooth.
3. Return blended veggies to the pot over medium heat, and add the milk, cheese, and cream cheese. Stir until smooth.
4. Add macaroni, reduce heat, mix thoroughly, and cover for 20 minutes.
5. Enjoy!