

# Rich And Creamy Mac N' Cheese

If you are looking for the perfect accompaniment to your celebration, look no further. This rich and creamy mac n cheese has it all. Traditional elbow macaroni is blanketed with a creamy white cheese sauce that is laden with sharp white cheddar cheese, tangy country style mustard and then artistically topped with toasted buttered cornbread crumbs.

Farmer-Owned  
**LAND O LAKES**  
FOODSERVICE

**Tillamook**

**GULDEN'S**



**Chef Pierre**



# RICH AND CREAMY MAC N' CHEESE



DIRECTIONS:



YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 lb.	Elbow Macaroni Pasta	.80		
Land O' Lakes	4 cups	Extra Melt White Cheese Sauce	5.76	39050	
Tillamook	3 cups	Extra Sharp White Cheddar, Shredded	3.72	2587	
Conagra Foodservice	1 Tbsp.	Gulden's Country Style Mustard	.03	6414487340	
Ventura Foods	2 Tbsp.	SunGlow European Blend Butter, Melted	.09	16842-SNG	
Sara Lee Foodservice	1 cup	Chef Pierre Corn Bread, Crumbled	.15	8281	

Directions for Operator:

1. Bring a large pot of salted water to a boil.
2. Boil the pasta according to package directions. Drain and set aside.
3. In a second large pot, combine cheese sauce, shredded cheddar, and mustard. Heat on medium and whisk until cheese is fully melted.
4. Combine the pasta with the cheese sauce in a 9x13 in. pan. Allow to cool.
5. Mix the SunGlow with the crumbled cornbread and package separately to be assembled by the consumer.

Directions for Consumer:

1. Preheat oven to 400°.
2. Sprinkle the corn bread crumbs evenly over the mac n' cheese and bake in the oven for 20-25 minutes or until the top is crispy and golden and the mac n' cheese is warmed through. Serve hot.

## FOOD COST CALCULATOR

Menu Price \$	\$29.95
Total Cost \$	\$10.55
Cost Margin %	35%
Net Profit \$	\$19.40

\*Approximate ingredient costs & gross profit



Recipe Created by:

**Chef Marisa Vieira**