

BRISKET MAC & CHEESE

Brisket Mac and Cheese is a cozy fall dish that combines tender, smoky brisket with rich, cheesy pasta for a satisfying meal. The hearty flavors make it perfect for cooler days without being overly seasonal.



Ingredients:

- 8 oz. Cavatappi White Cheddar Macaroni & Cheese
- 3 oz. brisket
- 3 oz. gouda
- 3 oz. cheddar
- 1 tsp. chopped garlic
- 3 oz. panko breadcrumbs

Instructions:

1. In a sauté pan, heat a 1 tbsp. of oil. Add garlic and brisket.
2. In a mixing bowl, combine mac & cheese, gouda, cheddar, brisket and mix.
3. Pour the mac & cheese mixture into a pan and bake at 350°F for 12 minutes.
4. Remove and top with panko breadcrumbs and place back into the oven and bake for an additional 8 minutes.
5. Garnish with additional cheese.

Product		Description	Code #	Pack Size
	Cavatappi White Cheddar Macaroni & Cheese	Indulge your customers' cheesy cravings with this irresistible comfort food classic! Our Cavatappi White Cheddar Mac & Cheese features tender, spiral-shaped cavatappi pasta smothered in a velvety smooth white cheddar sauce. 	0357546	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian