

Brighten up your old favourite mac n' cheese with this easy Greek spinach and feta mac and cheese. It's much lighter than a classic macaroni cheese... and you'll love the surprising Greek style twist!



## Ingredients:

- 10oz. Cavatappi White Cheddar Mac & Cheese
- 3oz. Sweetie Drop Peppers
- 4oz. Heirloom Cherry Tomatoes
- · 3oz. Feta Cheese
- · 2oz. Chiffonade Fresh Spinach
- · 2oz. Pita Chips Crushed

## Instructions:

- 1. Heat mac & cheese according to directions
- 2. In a mixing bowl, add mac & cheese, sweety drop peppers, feta, spinach, and cherry tomatoes
- 3. Carefully mix, and place into an oven safe skillet or cast iron
- 4. Bake at 350 for 10 minutes until hot and bubbly
- 5. Garnish with crushed pita chips and additional feta cheese
- 6. Serve

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.













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