

JALAPEÑO POPPER MAC & CHEESE SKILLET

Our signature White Cheddar Mac & Cheese, enhanced with sharp cheddar and eggs, is baked to bubbly perfection in a cast iron skillet. Topped with jalapeños and crispy bacon bits, this bold, satisfying dish is a crowd-pleaser for any occasion.



Ingredients:



- 10 oz. White Cheddar Mac and Cheese
- 4 oz. Shredded Sharp Cheddar Cheese
- 2 Eggs
- 3 oz. Chopped Jalapeños
- 2 oz. Cooked Bacon

Topping:

- ½ cup Panko Breadcrumbs
- 4 oz. Shredded Sharp Cheddar Cheese
- 3 oz. All-Purpose Flour
- 1 oz. Melted Butter

Instructions:

1. In a bowl, combine panko, cheddar cheese, flour, butter, and bacon
2. In a separate bowl, combine jalapeños and White Cheddar Mac and Cheese. Fold in eggs.
3. In a greased cast iron skillet, portion the Mac and Cheese mix and top with bread crumb mixture.
4. Bake at 375° F for 15-20 minutes
5. Garnish with extra bacon and a jalapeño rounds.
6. Garnish with chives.

Product	Description	Code #	Pack Size
 White Cheddar Macaroni & Cheese	This ready-to-serve White Cheddar Mac & Cheese delivers classic comfort in a convenient package. Made with pipette pasta and a velvety-smooth cheddar sauce, it's a craveable side dish or quick meal solution. 	0357540	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian