

MAC & CHEESE STUFFED POTATO SKINS

Indulge in our Mac & Cheese Stuffed Potato Skins! Crispy potato skins are filled with a creamy blend of White Cheddar Mac & Cheese, sharp cheddar, and eggs, then topped with crispy bacon bits and fresh chives. Serve with sour cream for the perfect appetizer for any gathering.






Ingredients:

- 10 oz. White Cheddar Mac and Cheese
- 10 Baby Potatoes
- 4 oz. Shredded Sharp Cheddar Cheese
- 4 oz. Melted Butter
- 2 Eggs
- 3 oz. Chopped Cooked Bacon
- Chives (optional)

Instructions:

1. In a 350° F oven, bake potatoes until tender.
2. Remove and half potatoes. Scoop out inner potato until there is a hollow pocket for the Mac and Cheese to sit.
3. In a separate bowl, combine bacon, cheddar cheese, and mac and cheese. Fold in eggs.
4. Dunk cooked potato halves in butter and portion mac and cheese mixture into the hollow pocket.
5. Bake in 350° F oven until cheese is melted.
6. Garnish with chives and bacon as desired.

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