



## Recipes Using Boxed Mac N Cheese



**Mac N Cheese Hot Dogs**



**Deluxe Mac N Cheese**



**Grilled Mac N Cheese**



**Mac N Cheese Tacos**



**Mac N Cheese Wontons**



**Buffalo Chicken Mac**

## Recipes Using Boxed Mac N Cheese



### Mac N Cheese Wontons

#### You will need:

1 (14 oz.) box Mac N Cheese	$\frac{1}{4}$ cup milk	$\frac{1}{4}$ cup butter	24 wonton wrappers
1 cup shredded cheddar cheese	4 strips of bacon, cooked and chopped		$\frac{1}{2}$ cup green onion, chopped
1 cup bread crumbs mixed with $\frac{1}{2}$ cup grated Parmesan cheese (optional)			cooking spray

#### Instructions:

- Preheat oven to 325 degrees F. Spray a mini cupcake pan with cooking spray.
- Place one wonton wrapper in each cupcake holder. Press wonton down so it sticks to bottom and sides.
- Bake for 8 minutes. Edges should be slightly browned. Remove pan from oven.
- Prepare Mac N Cheese as directed on package. Add some cooked bacon and  $\frac{1}{2}$  cup shredded cheddar.
- Fill each cup with Mac N Cheese mixture. Top with shredded cheddar, bacon, & breadcrumb mixture.
- Place pan back in 325 degree F oven and bake 5 min. or until tops are slightly crispy.
- Let wontons cool for about 5 minutes before removing them from the pan. Top with onion.

### Grilled Mac N Cheese

#### You will need:

1 (14 oz.) box Mac N Cheese	$\frac{1}{4}$ cup milk	$\frac{1}{4}$ cup butter or margarine
3 tbsp. butter for bread	1 - $\frac{1}{2}$ cups shredded cheddar cheese, divided	
4 slices cooked bacon, chopped (optional)		8 slices French bread, Texas toast, or bread of choice

#### Instructions:

- Prepare Mac N Cheese as directed on package. Add  $\frac{1}{2}$  cup of shredded cheddar.
- Stir until cheddar is melted and macaroni is evenly coated with cheeses.
- Remove from heat. Fold in cooked and chopped bacon pieces. Butter one side of each piece of bread.
- For each sandwich, place one slice of bread buttered side down on a clean working surface.
- Cover bread with shredded cheddar cheese, then spoon macaroni and cheese on top.
- Sprinkle with more shredded cheddar and then top with one slice of bread, buttered side up.
- Repeat process with remaining bread. (You may have leftover macaroni and cheese.)
- Heat a large nonstick skillet over medium heat. Place 1 - 2 sandwiches in skillet.
- Cook until bread is golden brown and cheese has melted, about 3 minutes per side.

## Buffalo Chicken Mac

### You will need:

1 (14 oz.) box Mac N Cheese	$\frac{1}{2}$ cup milk	3 tbsp. dry bread crumbs
1 tbsp. flour	1 cup cooked and diced chicken breast	4 tbsp. chopped green onion
2 tbsp. butter	1 - 2 tbsp. buffalo wing sauce	

### Instructions:

- Prepare macaroni as directed on package. Drain. Do not return macaroni to the pan.
- Melt butter in same saucepan over medium heat. Whisk in flour; cook and stir 1 minute.
- Gradually stir in milk; cook 1 - 2 min. or until thickened, stirring constantly.
- Add cheese sauce, chicken, wing sauce, and macaroni. Cook and stir 2 min. or until heated through.
- Sprinkle with onions and bread crumbs.

## Mac N Cheese Hot Dogs

### You will need:

1 (14 oz.) box Mac N Cheese	$\frac{1}{4}$ cup milk	$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup Panko (Japanese) bread crumbs
1 tbsp. cooking oil	$\frac{1}{2}$ tsp. each salt and pepper		$\frac{1}{2}$ cup shredded cheddar cheese
$\frac{1}{2}$ tsp. pepper	3 tbsp. chopped onion		8 hotdogs and buns

### Instructions:

- Preheat oven to 350 degrees F. In a cookie sheet, toss bread crumbs with onion, salt, and pepper.
- Bake until golden brown for 5 - 7 minutes. Stir frequently.
- Prepare macaroni as directed on package. Add  $\frac{1}{2}$  cup shredded cheddar. Stir until cheese is melted.
- Cook hot dogs. Cut hot dogs crosswise in half. Split buns. Fill hot dogs with Mac N Cheese.
- Place hot dogs in buns. Sprinkle with toasted bread crumb mixture. Brown in oven if desired.

## Mac N Cheese Tacos

### You will need:

1 (14 oz.) box Mac N Cheese	$\frac{1}{2}$ lb. lean ground beef or turkey	1 - $\frac{1}{2}$ cups water
8 crunchy taco shells	1 cup chopped tomatoes	$\frac{1}{2}$ cup thick and chunky salsa
1 cup shredded cheddar cheese		

### Instructions:

- Brown meat in a large skillet over medium-high heat; drain.
- Add macaroni, water, salsa, and cheese sauce mix. Mix well. Bring to a boil.
- Cook on medium-low heat for 15 minutes; stirring occasionally. Spoon into taco shells.
- Top evenly with shredded cheese and tomatoes.

## Deluxe Mac N Cheese

### You will need:

1 (14 oz.) box Mac N Cheese	1 cup shredded cheddar cheese	$\frac{1}{2}$ cup sour cream
$\frac{1}{4}$ tsp. ground red or black pepper	8 butter flavored (Ritz) crackers, crushed	1 tbsp. melted butter
$\frac{1}{2}$ cup canned black beans, optional	chopped jalapeño or chipotle peppers, (all optional)	

### Instructions:

- Preheat oven to 375 degrees F. Prepare Mac N Cheese as instructed on package.
- Stir in  $\frac{1}{2}$  cup of cheddar cheese, sour cream, and pepper. Add black beans or peppers if desired.
- Spoon into greased 1 -  $\frac{1}{2}$  quart baking dish; sprinkle with  $\frac{1}{2}$  cup cheddar cheese.
- Combine melted butter and cracker crumbs and sprinkle on top.
- Bake at 375 degrees F for 25 minutes or until golden brown. Let stand 5 minutes before serving.