



Total Time
50 MIN.

Serving Size
8 FL OZ EACH (250 ML)

Difficulty
MEDIUM

Yields
16

Turn traditional macaroni and cheese into a masterpiece with this tasty recipe. Pre-portioned ramekins make baking each mac and cheese to order a breeze.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Alfredo Sauce	1 tub (4lb)	1 tub (1.8kg)
Fusilli pasta, dry	2 lb	908 g
Vegetable oil	1 tbsp	15 mL
Double-smoked bacon, chopped	8 oz	226 g
Onions, chopped	2 (10oz)	2 (280g)
Garlic, minced	4 cloves	4 cloves
White Cheddar cheese, shredded	2 cups	500 mL
Mozzarella cheese, shredded	2 cups	500 mL
Asiago cheese, grated	1 cup	250 mL
Bread crumbs, fresh	1/2 cup	125 mL
Butter, melted	1 tbsp	15 mL
Fresh chives, chopped	1/4 cup	63 mL

INSTRUCTIONS

1. Thaw **Campbell's® Alfredo Sauce** according to package directions.
2. Cook fusilli in large pot of boiling salted water until al dente. Drain, reserving 1/2 cup (125 mL) cooking liquid.
3. Meanwhile, heat oil in large saucepan set over medium heat. Cook bacon, onions and garlic for 6 to 7 minutes or until bacon is crispy and onions are tender.
4. Add alfredo sauce and bring to simmer. Stir in cheddar, mozzarella and Asiago cheeses. Add reserved pasta water and fusilli; stir to coat.
5. Divide mixture among sixteen 1 cup (250 mL) ramekins. Toss bread crumbs with butter. Sprinkle 1 tsp (5 mL) over each ramekin.
6. Preheat oven to 375°F (190°C). Bake ramekins on large baking sheet for 18 to 20 minutes or until bubbly, heated through and bread crumbs are golden.
7. Garnish with fresh chives before serving



Tip

Tips:

- Optional Bulk service – omit dividing into ramekins and place in steam table pan, and coat with buttered bread crumbs.
- Vary type of cheese – good options include Gruyère, Gouda, aged Cheddar and/or Parmesan
- Use tri-colour fusilli, cavatappi pasta or elbow macaroni, if desired.