




Total Time  
**40 MIN.**

Difficulty  
**EASY**

Yields  
**12**

Serving Size

With bacon, arugula and tomato, this BLT Mac and Cheese will be a hit with any age group.

 **Tip**

- Serve with hot pepper flakes and grated Parmesan cheese.
- Substitute fontina or provolone for mozzarella cheese.

Tips:

INGREDIENTS	WEIGHT	MEASURE
Campbell's Macaroni and Cheese, thawed	2 pouch (4lb each)	2 pouch (1,81kg each)
bacon, cooked and crumbled	1 lb	454 g
loosely packed baby arugula	8 cups	2 L
black pepper	1 tsp	5 mL
cayenne pepper	1/2 tsp	2 mL
shredded mozzarella cheese	1 1/2 cups	375 mL
thin slices tomato (128 g/4.4 oz)	32	32
finely sliced fresh basil	1/4 (6 oz each)	60 mL

**INSTRUCTIONS**

1. Preheat oven to 400°F (200°C). Stir together Campbell's Macaroni and Cheese, bacon, arugula, pepper and cayenne. Spread into greased 2-inch (5 cm) deep, half-size hotel pan. Sprinkle with mozzarella cheese and arrange tomato slices over top.
2. Bake for 20 to 25 minutes or until golden brown and bubbling. Hold for service.