

# Beef-Loaded Mac & Cheese

SERVING / SIZE  
230 g

SERVINGS  
12



Hearty mac and cheese topped with seasoned beef for an indulgent, fully loaded comfort dish.

## MADE WITH

*Campbell's* **Macaroni & Cheese**  
FROZEN ENTRÉES CASE CODE 11441

## Ingredients

15 mL	Olive oil
400 g	Ground beef
150 g	White onion, finely diced
15 g	Garlic, minced
100 g	Red bell pepper, diced
80 g	Cherry tomatoes, halved
30 g	Fresh parsley, chopped
240 mL	Water
15 mL	Worcestershire sauce
1 tub (1.81 kg)	<b>Macaroni &amp; Cheese</b> , thawed
110 g	Marble cheese, grated

## Directions

- 1 Thaw *Campbell's*® Macaroni & Cheese for 24 hours prior to use.
- 2 Preheat oven to 190°C (375°F).
- 3 In a large sauté pan, heat olive oil over medium-high heat. Add ground beef and cook, breaking it up with a spatula, until browned (approximately 5 minutes).
- 4 Stir in the cherry tomatoes, water, and Worcestershire sauce. Let the mixture simmer for 10 minutes, allowing the flavours to meld and the liquid to reduce.
- 5 Reduce heat to medium. Push beef to one side of the pan. Add onion, red bell pepper, and garlic to the other side. Sauté until softened, approximately 5 minutes.
- 6 Combine thawed mac & cheese with the beef mixture and transfer to a greased hotel pan.
- 7 Cook to an internal temperature of 74°C (165°F). Top with grated marble cheese and bake for 10 minutes, or until bubbly and golden on top.