



Total Time
40 MIN.

Serving Size
1 BOWL

Difficulty
EASY

A cross between mac and cheese and tacos, this indulgent baked dish will definitely be a hot seller.

Yields
6

INGREDIENTS

	WEIGHT	MEASURE
cooked gemelli pasta	1 lb	454 g
<i>Campbell's® Verve®</i> Roasted Poblano and White Cheddar Soup with Tomatillos	1 pouch (4 lbs)	1 pouch (1.81 kg)
shredded Cheddar cheese, divided	3 cups	750 mL
shredded cooked pork	2 cups	500 mL
diced tomatoes	1 1/2 cups	375 mL
diced onion	1/3 cup	80 mL
finely chopped fresh cilantro	1/4 cup	60 mL
lime juice	2 tbsp	30 mL
seeded diced jalapeño pepper	2 tbsp	30 mL
salt	1/2 tsp	2 mL

INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Toss together pasta, soup, half of the cheese and pork. Spoon into greased full hotel pan (4 inches/10 cm or 2 inches/5 cm deep). Sprinkle with remaining cheese. Bake for 20 to 25 minutes until golden brown and bubbly. Keep warm for service.

2. Toss together tomatoes, onion, cilantro, lime juice, jalapeño and salt. Refrigerate for 15 minutes before serving.

Serving:

Spoon 1 cup (250 mL) Mac and Cheese into serving dish. Top with 1/3 cup (85 mL) Pico de Gallo.



Tip

Serve with sour cream, guacamole and pickled jalapeño peppers.

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