



Total Time
30 MIN.

Serving Size
8.5 OZ. (1 CUP)

Difficulty
EASY

Yields
8

Add a little Latin flair to Campbell's® White Cheddar Macaroni and Cheese. Grilled Chicken paired with creamy queso fresco and sweet yellow corn make for a well-balanced indulgence.

INGREDIENTS	WEIGHT	MEASURE
Unsalted Butter, melted	1 tbsp	15 mL
Chili Powder (mild)	1/2 tbsp	7 mL
Panko, toasted	1/2 cup	125 mL
Chicken Breast, marinated and grilled	2 lbs	908 g
Chipotle Pepper Base	4 tbsp	60 mL
Canola Oil	2 tbsp	30 mL
White onions, diced and sautéed	1 cup	250 mL
Corn, pan toasted	2 1/2 cups	620 mL
Campbell's® White Cheddar Macaroni and Cheese, prepared	1 pouch (4 lbs)	1 pouch (1.8 kg)
Queso Fresco, crumbled	1 cup	250 mL
Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 mL
Pace Salsa	1/2 cup	125 mL



INSTRUCTIONS

1. Pre-Heat oven to 350 degrees.
2. In a medium bowl, add melted butter, chili powder & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside
3. Marinate chicken breast with 45 ml of Minors Chipotle base, let stand for 10 minutes, grill until internal temp is 165. set aside
4. Using a medium sauce pot heat oil over medium heat and cook onions for 3-4 minutes.
5. Add corn & char for 4 minutes, add White Mac & Cheese
6. Add remaining chipotle base, 125 ml queso fresco, salt & pepper
8. Let simmer for 5 minutes.
9. Place mixture in large serving vessel.
10. Place chicken over Mac & Cheese
11. Garnish with salsa & toasted panko