RECIPES > ENTRÉES

Chipotle Chicken Mac & Cheese

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
30 min	8.5 oz. (1 cup)	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.

MADE WITH

Campbell's FROZEN ENTRÉES **White Cheddar Macaroni & Cheese**
CASE CODE 28156

Ingredients

15 mL	Unsalted Butter, melted
7.5 mL	Chili Powder (mild)
125 mL	Panko, toasted
908 g	Chicken Breast, marinated and grilled
60 mL	Chipotle Pepper Base
30 mL	Canola Oil
250 mL	White onions, diced and sautéed
620 mL	Corn, pan toasted
1 pouch (1.8 kg)	White Cheddar Macaroni & Cheese
250 mL	Queso Fresco, crumbled
5 mL	Salt
2 ½ mL	Black Pepper
125 mL	Pace Salsa

Directions

1. Preheat oven to 350°C .
2. In a medium bowl, add melted butter, chili powder & panko. Mix well and toast 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 temperature is 165°C. Set aside.
4. Using a medium sauce pot, heat oil over medium heat and cook onions for 3–4 minutes.
5. Add corn and char for 4 minutes, add White Mac & Cheese.
6. Add remaining chipotle base, 125 ml queso fresco, salt & pepper.
7. Let simmer for 5 minutes.
8. Place mixture in large serving vessel.
9. Place chicken over Mac & Cheese.
10. Garnish with salsa and toasted panko.

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