

# Chipotle Chicken Mac & Cheese

 TOTAL TIME  
**30 min**

 SERVING / SIZE  
**8.5 oz. (1 cup)**

 SERVINGS  
**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**

**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)	<b>White Cheddar Macaroni &amp; Cheese</b>
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.