

CHORIZO & POBLANO MAC & CHEESE



Total Time
30 MIN.

Serving Size
8.5 OZ. (1 CUP)

Difficulty
EASY

Yields
8

Spicy chorizo sausage and roasted chili peppers complement the creaminess of Campbell's® White Cheddar Macaroni and Cheese. This fun Tex-Mex twist on a classic will leave your guests wanting more!

INGREDIENTS

	WEIGHT	MEASURE
Unsalted Butter, melted	1 tbsp	15 mL
Chili Powder	1/2 tsp	7 1/2 mL
Panko	1 cup	250 mL
Canola Oil	2 tbsp	30 mL
Chorizo Sausage, sautéed	1 1/2 lbs	681 g
White Onions, medium dice	1/8 cup	30 mL
Campbell's® White Cheddar Macaroni and Cheese, prepared	1 pouch (1.8 kg)	1 pouch (4 lbs)
Campbell's® Verve® Roasted Poblano & White Cheddar Soup with Tomatillos	2 cups	500 mL
Roasted Green Chiles, drained	8 oz	115 g
Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 mL
White Cheddar Cheese, shredded	1 1/2 cups	375 mL
Cilantro, chopped	2 1/2 tbsp	35 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. Using a medium sauce pot heat oil over medium heat, brown chorizo for 3 minutes add cook onions for 3-4 minutes.
4. Add White Mac & Cheese, Poblano soup, green chiles, simmer for 2 minutes on low heat
5. Add salt & pepper, mix in cheddar cheese & cilantro, let simmer for 3 minutes.
6. Place mixture in large serving vessel.