

# Chorizo & Poblano Mac & Cheese

TOTAL TIME  
**30 mins**

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

SERVINGS  
**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!

**MADE WITH**



**White Cheddar Macaroni & Cheese**  
CASE CODE 28156



**Verve® Roasted Poblano & White Cheddar Soup with Tomatillos**  
CASE CODE 26820

## Ingredients

14 g	Unsalted Butter, melted
1.4 g	Chili Powder
112 g	Panko
30 mL	Canola Oil
680 g	Chorizo Sausage, sautéed
10 g	White Onions, medium dice
1 pouch (1.81 kg)	<b>White Cheddar Macaroni &amp; Cheese</b>
500 mL	<b>Verve® Roasted Poblano &amp; White Cheddar Soup with Tomatillos</b>
115 g	Roasted green chiles, drained
6 g	Salt
1 g	Black Pepper
360 g	White Cheddar Cheese, shredded
10 g	Cilantro, chopped

## Directions

- 1 Preheat oven to 180°C (350°F).
- 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.