

Mac & Cheese Spring Rolls with Marinara Sauce

SERVING / SIZE

1 spring
roll

SERVINGS

32



Crispy spring rolls filled with creamy mac and cheese, served with classic marinara for dipping.

MADE WITH



Macaroni & Cheese

CASE CODE 11441

Ingredients

1.81 kg	Macaroni & Cheese , thawed
50 g	Parmesan cheese, grated
4 g	Thyme leaves, fresh
10 g	Black pepper, ground
25 g	Dijon mustard
2 g	Garlic powder
30 g	All-purpose flour
60 mL	Water
64 (6 x 6 in)	Spring roll wrappers
Marinara Sauce	
60 mL	Olive oil
75 g	White onion, finely diced
15 g	Garlic, minced
796 mL	San Marzano tomatoes
2 g	Oregano

Directions

- 1 Thaw *Campbell's*® Macaroni & Cheese for 24 hours prior to use.
- 2 In a large bowl, combine thawed mac and cheese, Parmesan, thyme, Dijon mustard, black pepper, and garlic powder. Mix until well incorporated.
- 3 In a small bowl, whisk together flour and water to create a sealing “glue” for the wrappers.
- 4 Lay out the spring roll wrappers. Place about 2 oz (57 g) of the mac & cheese mixture in the centre of each wrapper.
- 5 Fold one corner tightly over the filling to begin forming a cylinder. Fold in the sides, then roll up tightly, leaving about 2 inches (5 cm) at the end.
- 6 Brush the final corner with the flour-water mixture and seal the roll.
- 7 For extra crispiness and structure, wrap each roll a second time using a fresh wrapper.
- 8 Heat oil in a deep fryer to 190°C (375°F). Fry rolls in batches for about 7 minutes or until golden brown and an internal temperature of 74°C (165°F) is reached. Drain on paper towels.

Marinara Sauce

In a small saucepan, heat oil and cook onions until soft (about 5 minutes).

Add garlic and cook for 30 seconds.

Stir in tomatoes and oregano. Simmer for 20 minutes then puree the sauce until smooth.