



Total Time  
**50 MIN.**

Serving Size

Difficulty  
**EASY**

This a fun idea – customers can customize their own dish for the ultimate macaroni and cheese.

Yields  
**12**

### INGREDIENTS

### WEIGHT

### MEASURE

Campbell's Pouch Macaroni and Cheese*	2 pouch (4lb each)	2 pouch (1,81kg each)
shredded Cheddar cheese	1 cup	250 mL
dry bread crumbs	1/3 cup	75 mL
cooked broccoli florets	2 cups	500 mL
grape tomatoes	2 cups	500 mL
pitted halved black olives (or green olives)	1 cup	250 mL
drained chopped prepared artichoke hearts	1 cup	250 mL
pickled jalapeño pepper slices	1 cup	250 mL
grated Parmesan cheese	1 cup	250 mL
sliced green onions	3/4 cup	185 mL
barbecue sauce	3/4 cup	185 mL
cooked crumbled bacon	3/4 cup	185 mL
sriracha hot sauce	1/2 cup	125 mL
prepared basil pesto	1/2 cup	125 mL



### Tip

Feature Product: Campbell's® Pouch Macaroni and Cheese (code 25330) (\*Can substitute other Campbell's Macaroni and Cheese varieties in this concept including Panned Deluxe Mac & Cheese (08103) or Tubbed Macaroni & Cheese (11441))

Other suggestions for Mac and Cheese Bar include sautéed mushrooms, roasted butternut squash, sautéed kale, sun-dried tomatoes, roasted red peppers, crumbled sausage, pepperoni, goat cheese, blue cheese, lemon wedges, fresh herbs or spice blends.

Tip:

### INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Add Campbell's Macaroni and Cheese to large 14-inch (35 cm) cast iron skillet. Combine Cheddar, Parmesan and breadcrumbs; sprinkle over Campbell's Macaroni and Cheese.

2. Bake for 25 to 30 minutes or until top is golden brown and edges are bubbling. Arrange broccoli, grape tomatoes, olives, artichokes, jalapeño peppers, Parmesan, green onions, barbecue sauce, bacon, sriracha and pesto in containers in salad bar format for service.

Heat mac and cheese according to package directions. Hold for service or heat to order. Serve 1 1/3 cups (325 mL/10.6 oz) portion per serving in bowls. Instruct customer to add self-serve toppings at Mac and Cheese bar.