



Total Time
30 MIN.

Serving Size
8.5 OZ. (1 CUP)

Difficulty
EASY

Yields
8

Campbell's® White Cheddar Macaroni and Cheese carefully blended with artichoke hearts, charred tomatoes, spinach, and sundried tomatoes are sure to transport your diners to the Baltic Sea.

INGREDIENTS	WEIGHT	MEASURE
Romano Cheese, grated	3/4 cup	180 mL
Unsalted Butter, melted	2 tbsp	30 mL
Panko	1/2 cup	125 mL
Canola Oil	2 tbsp	30 mL
White Onions, diced	1 cup	250 mL
Campbell's® White Cheddar Macaroni and Cheese, prepared	1 pouch (4 lbs)	1 pouch (1.8 kg)
Artichoke Heats	2 cups	500 mL
Spinach, large cuts	2 cups	500 mL
Sundried Tomatoes	3/4 cup	180 mL
Charred Tomatoes	1 cup	250 mL
Parsley	1 tbsp	15 mL
Black Pepper	1/2 tsp	2 mL

INSTRUCTIONS

1. Pre-Heat oven to 350 degrees.
2. In a medium bowl, mix, 1/2 the Romano, melted butter & 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 and cook onions for 3-4 minutes.
4. Add White Mac & Cheese, Simmer for 3-minutes
5. Add artichokes, spinach, sundried tomatoes, remaining Romano cheese, continue to simmer for another 2 minutes.
6. Add remaining herbs, let simmer for 3 minutes
7. Place mixture in large serving vessel.
8. Garnish with toasted panko & charred tomatoes