

# Mediterranean Mac & Cheese

TOTAL TIME  
30 min

SERVING / SIZE  
8.5 oz. (1  
cup)

SERVINGS  
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.

## MADE WITH



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

## Ingredients

180 mL	Romano Cheese, grated
30 mL	Unsalted Butter, melted
125 mL	Panko
30 mL	Canola Oil
250 mL	White Onions, diced
1 pouch (1.8 kg)	<b>White Cheddar Macaroni &amp; Cheese</b>
500 mL	Artichoke Heats
500 mL	Spinach, large cuts
180 mL	Sundried Tomatoes
250 mL	Charred Tomatoes
15 mL	Parsley
2 ½ mL	Black Pepper

## Directions

- 1 Preheat oven to 350 °C.
- 2 In a medium bowl, mix half the Romano, melted butter and panko. Mix well and toast 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, and 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 and charred tomatoes.