

Seoul'd on Mac & Cheese

TOTAL TIME
40 mins

SERVING / SIZE
250 g

SERVINGS
9



Rich, cheesy macaroni infused with Korean inspired flavours for a savoury, crave worthy bite.

MADE WITH

Campbell's Macaroni & Cheese
FROZEN ENTRÉES CASE CODE 11441

Ingredients

Macaroni Mixture

- 45 g Unsalted butter
- 240 g White onion, finely diced
- 16 g Garlic, minced
- 75 g Kimchi, finely chopped
- 60 mL Gochujang sauce for Toppoki
- 25 g Brown sugar
- 37.5 mL Light soy sauce
- 1 tub (1.81 kg) **Macaroni & Cheese**, thawed

Furikake Crust

- 5 g Vegetable oil
- 5 g Sesame oil
- 30 g Panko breadcrumbs
- 2 Green onions (15 g), finely chopped
- 5 g Fresh ginger, minced
- 9 g Toasted black sesame seeds
- 9 g Toasted white sesame seeds
- 2 Sheets nori, finely chopped

Directions

- 1** Thaw *Campbell's*® Macaroni & Cheese for 24 hours prior to use.
- 2** Preheat oven to 190°C (375°F).

Prepare the Furikake Crust

In a small skillet over medium heat, combine vegetable oil and sesame oil.

Sauté green onions and ginger until softened and fragrant, about 5 minutes.

Stir in sesame seeds and toast for an additional 2 minutes.

Add panko and chopped nori. Mix well, then set aside.

Make the sauce

In a large saucepan over medium heat, melt the butter.

Add diced onions and cook until softened, about 5–6 minutes.

Stir in garlic and cook until aromatic, about 1 minute more.

Reduce heat to low and add kimchi, gochujang, brown sugar, and soy sauce. Stir to combine.

Add the thawed mac & cheese to the sauce mixture and fold until evenly coated.

Assemble and Bake

Transfer the mac & cheese mixture to a greased hotel pan.

Evenly sprinkle the furikake crust over the top.

Bake to an internal temperature of 74°C (165°F) and the crust is golden.