



Total Time
30 MIN.

Serving Size
8.5 OZ. (1 CUP)

Difficulty
EASY

Yields
8

Loaded with barbeque flavor, and smoked beef brisket- nothing quite goes better with Campbell's® White Cheddar Macaroni and Cheese than down home BBQ. Topped with crispy onions and sharp white cheddar cheese, this dish is sure to please.

INGREDIENTS	WEIGHT	MEASURE
Unsalted Butter, melted	1 tbsp	15 mL
Parsley	1 tbsp	15 mL
Kosher Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 mL
Unsalted Butter, melted	2 tbsp	30 mL
Panko	1/2 cup	125 mL
Canola Oil	2 tbsp	30 mL
Caramelized Onions, julienned	1 1/2 cups	375 mL
Campbell's® White Cheddar Macaroni and Cheese, prepared	1 pouch (1.8 kg)	1 pouch (4 lbs)
Scallions, shredded	1 cup	250 mL
White Cheddar Cheese, shredded	1 cup	250 mL
Smoked Brisket, sliced	2 lbs	908 g
BBQ Sauce	1/4 cup	60 mL
Crispy Onions, crushed	3/4 cup	180 mL



INSTRUCTIONS

1. Pre-Heat oven to 350 degrees.
2. In a medium bowl, mix, 1/2 the herbs, 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 125 ml scallions, 125 ml of cheddar, continue to simmer for another 2 minutes.
6. Add remaining herbs, let simmer for 3 minutes
7. Place mixture in large serving vessel.
8. Place sliced warm brisket over Mac & Cheese
9. Garnish with remaining cheddar, crispy onions, BBQ sauce & toasted herb panko