

Smoked Brisket Mac & Cheese

TOTAL TIME
30 min

SERVING / SIZE
8.5 oz. (1 cup)

SERVINGS
8



Loaded with barbeque flavour 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.

MADE WITH

Campbell's **White Cheddar Macaroni & Cheese**
FROZEN ENTRÉES CASE CODE 28156

Ingredients

15 mL	Unsalted Butter, melted
15 mL	Parsley
5 mL	Kosher Salt
2 ½ mL	Black Pepper
30 mL	Unsalted Butter, melted
125 mL	Panko
30 mL	Canola Oil
375 mL	Caramelized Onions, julienned
1 pouch (4 lbs)	White Cheddar Macaroni & Cheese
250 mL	Scallions, shredded
250 mL	White Cheddar Cheese, shredded
908 g	Smoked Brisket, sliced
60 mL	BBQ Sauce
180 mL	Crispy Onions, crushed

Directions

- 1 Pre-heat oven to 350°C.
- 2 In a medium bowl, mix half the herbs, melted butter and panko. Mix well & 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 125 ml of scallions, 125 ml of cheddar, and 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.