

# Up Your Mac & Cheese Game

GET STARTED WITH 5 SUPER DELISH RECIPES ON THE FLIP SIDE



Baked Lobster Monterey Jack  
Cheese Sauce n' Penne



Smoky Bacon Mac & Cheese



Southwest Chicken Pasta



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## Baked Lobster Monterey Jack Cheese Sauce n' Penne

- 2 lbs cooked lobster meat
- 3 lbs penne pasta
- 1 #10 can AFP Monterey Jack Cheese Sauce
- 2 cups milk
- 2 cups panko breadcrumbs
- ¼ cup chopped parsley

Cook the pasta al dente, strain and rinse. Fold into AFP Monterey Jack Cheese Sauce and mix well. Add lobster and fold gently. Add milk to adjust consistency. Pour into shallow greased baking pans. Mix parsley with panko breadcrumbs and sprinkle mixture on top.

Bake for 15 minutes at 350°F.

Yields 67 / 3 oz servings

## Southwest Chicken Pasta

- 4 lb cooked shredded chicken
- ½ cup oil
- 3 cups each julienne green and red peppers
- 3 cups diced red onion
- 3 cups diced tomatoes
- 3 cups canned black beans, drained
- 1 #10 can AFP Queso Blanco Cheese Sauce
- 1 qt chicken stock
- 10 lb cooked penne pasta
- chopped cilantro, to garnish (optional)

Heat oil in large sauce pan. Sauté green peppers, red peppers and onions till tender. Add tomatoes, black beans, AFP Queso Blanco Cheese Sauce and chicken stock and bring to a simmer. Keep warm. Mix prepared sauce with cooked pasta and heat as needed.

Garnish with chopped cilantro.

Yields 40 / 8 oz servings

## Smokey Bacon Mac & Cheese

- ½ lb pasta, cooked
- ½ cup AFP Cheddar Cheese Sauce
- ¼ - ½ cup milk
- .5 oz liquid smoke
- 4 oz thick sliced bacon, cooked crispy and chopped
- 1/2 cup panko breadcrumbs
- 2 tsp parsley, chopped

Combine all ingredients except for panko breadcrumbs and parsley, and pour into oven proof pan. Mix panko breadcrumbs and parsley and sprinkle over the top.

Bake 15-20 minutes @ 350 degrees or until golden brown.

## Spinach & Artichoke Mac & Cheese

- ½ lb pasta, cooked
- ½ cup AFP Monterey Jack Cheese Sauce
- ¼ - ½ cup milk
- 20 oz cooked frozen spinach, thawed and drained
- 14 oz artichoke quarters
- ¼ tsp garlic powder
- 1/8 tsp grated nutmeg
- 1/2 cup panko breadcrumbs
- 2 tsp parsley chopped

Combine all ingredients except for panko breadcrumbs and parsley, and pour into oven proof pan. Mix panko breadcrumbs and parsley and sprinkle over the top.

Bake 15-20 minutes @ 350 degrees or until golden brown.

## Sriracha Mac & Cheese with Chicken

- ½ lb pasta, cooked
- ½ cup AFP Cheddar Cheese Sauce
- ¼ - ½ cup milk
- 12 oz diced cooked chicken
- 1.5 oz sriracha sauce
- 1/2 cup panko breadcrumbs
- 2 tsp parsley chopped

Combine all ingredients except for panko breadcrumbs and parsley, and pour into oven proof pan. Mix panko breadcrumbs and parsley and sprinkle over the top.

Bake 15-20 minutes @ 350 degrees or until golden brown.