



MAC ATTACK BURGER



Yields: 4 servings

INGREDIENTS

1 $\frac{1}{3}$ cups Prepared Kraft® Mac & Cheese
2 $\frac{1}{4}$ pounds Ground Beef
4 slices American Cheese
4 Sesame Burger Rolls, split and toasted
8 slices Bacon, cooked

4 each Leaf Lettuce
8 slices Tomato
16 slices Pickles
4 slices Red Onion
6 tablespoons Mayo

DIRECTIONS

1. Heat the mac & cheese and keep warm.
2. Form the ground meat into 4 equal sized patties.
3. Cook the burgers over medium heat until desired doneness flipping halfway through.
4. During the last minute of cooking, top each burger with a slice of cheese and allow to melt.
5. Assemble each burger by placing a cooked cheeseburger onto the bottom half of the roll. Top with 2 slices of bacon, $\frac{1}{3}$ cup mac & cheese, lettuce, tomato, onion and pickles. Cap off with the top half of the roll spread with mayo.





FALLADAYS

MAC & CHEESE GRILLED CHEESE



Yields: 4 servings

INGREDIENTS

1 pound Prepared Kraft® Mac & Cheese
8 slices White Bread
2 ½ tablespoons Butter, softened

8 slices American Cheese
4 cups Tomato Soup, heated

DIRECTIONS

1. For each sandwich, spread 2 slices of bread on one side with butter.
2. Top one unbuttered side with a slice of American cheese.
3. Spread 4 ounces of mac & cheese over top. Layer another slice of American cheese on the mac & cheese and cap off with the second slice of bread buttered side out.
4. Cook the sandwich over medium heat until lightly browned on both sides.
5. Cut in half and serve with a cup of tomato soup.





LOADED BUFFALO CHICKEN MAC & CHEESE



Yields: 4 servings

INGREDIENTS

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| 2 ½ pounds Prepared Kraft® Mac & Cheese | ¼ cup Blue Cheese Crumbles |
| 1 ¼ pounds Fried Chicken Nuggets | 4 slices Bacon, cooked |
| ½ cup Buffalo Sauce | 1 ½ tablespoons Parsley, chopped |
| ½ cup Ranch Dressing | |

DIRECTIONS

1. Heat the mac & cheese and keep warm.
2. For each serving, plate 10 ounces of warm mac & cheese.
3. Toss 5 ounces of cooked chicken nuggets with 2 tablespoons Buffalo sauce and spoon on top of the mac & cheese.
4. Garnish with 2 tablespoons drizzle of ranch dressing, blue cheese crumbles, bacon crumbles and chopped parsley.

