

# CHEESY CAJUN



1 Batch Yield: 11 servings (1 cup per serving)	
Rubicon M&C Base Mix #18104 or Alfredo Base Mix #19104	150 g (1 ¼ cups)
Dry and Uncooked Penne Pasta	16 oz
Hot Tap Water (at least 120°F)	7 cups
Cajun or Creole Seasoning	2 Tbsp
Shredded or Grated Parmesan	13 oz
Fire Roasted Tomatoes, well drained	15 oz. can

1. **Multiply** ingredients by the number of batches needed.
2. **Pour** hot water into hotel pan and **whisk** in base mix & Cajun or Creole seasoning for at least 30 seconds, until fully dissolved.
3. **Add** dry, uncooked pasta.
4. **Cover & bake** at 350°F (convection) for 40 minutes.
5. **Remove & stir** in cheese, tomatoes and variations.
6. **Bake additional 10 minutes** if liquid remains or when preparing larger batches (3-4 batches in a 4" full hotel pan).

Recommended Pan Sizes & Batch Scaling	
4" quarter or third pan	1 batch (11 serv.)
4" half hotel pan	2 batches (22 serv.)
4" full hotel pan	3-4 batches (33-44 serv.)
Kettle recipe available for larger servings	

### Variations:

- 16 oz sliced mushrooms, sauteed
- 16 oz chicken strips, cooked to 165°F
- 16 oz andouille sausage
- 16 oz cooked shrimp or crawfish

### Garnish Options:

- Parsley
- Sliced green onions
- Grated fresh parmesan

