

# BUFFALO MACARONI & CHEESE



1 Batch Yield: 11 servings (1 cup per serving)	
Rubicon M&C Mix #18104	150 g (1 ¼ cups)
Dry and Uncooked Pasta (Cavatappi or Elbow)	16 oz
Hot Tap Water (at least 120°F)	7 cups
Shredded Cheddar or Mexican Blend Cheese	13 oz (4 cups)
Sour Cream	⅔ cup
Buffalo Sauce (Mild or Spicy)	½ - 1 cup (to taste)

1. **Multiply** ingredients by the number of batches needed.
2. **Pour** hot water into hotel pan and **whisk** in base mix 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, sour cream, buffalo sauce 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 chicken strips, cooked to 165°F
- 16 oz smoked sausage

### Garnish Options:

- Sliced green onions
- Drizzle of blue cheese or ranch dressing
- Blue cheese crumbles

