

# WHITE CHEDDAR MACARONI & CHEESE



## 1 Batch Yield: 11 servings (1 cup per serving)

Rubicon Alfredo Base Mix #19104	150 g (1 1/4 cups)
Dry and Uncooked Pasta (Cavatappi or Elbow)	16 oz
Hot Tap Water (at least 120°F)	7 cups
Shredded White Cheddar	13 oz (4 cups)
Sour Cream	2/3 cup

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 and sour cream.
6. **Bake additional 10 minutes** if liquid remains or when preparing larger batches (3-4 batches in a 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	

### Garnish Options:

- Toasted panko breadcrumbs
- Parsley or cracked black pepper
- Fresh grated parmesan

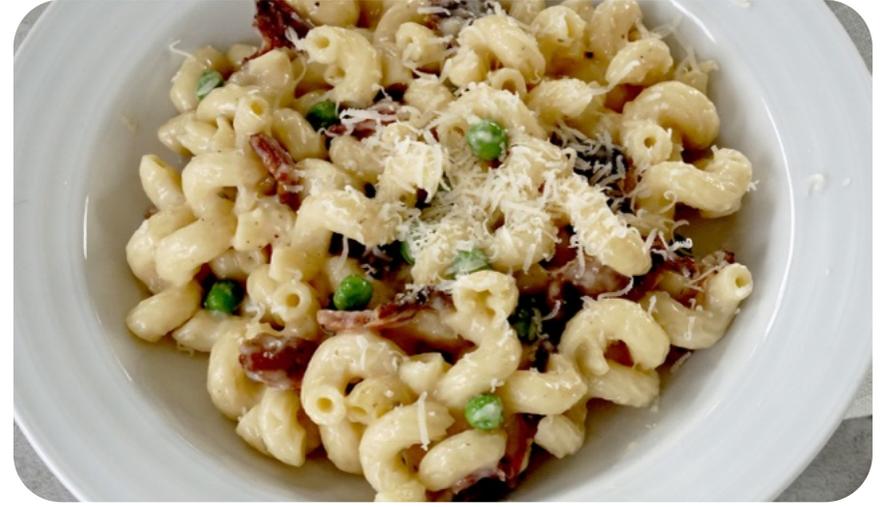
## VARIATIONS



### Additional Ingredients

- 16 oz. smoked sausage

Slice smoked sausage into ½-inch diagonal pieces. Brown in a sauté pan and reheat to 165°F. Stir in at step 5.



### Additional Ingredients

- 8 oz. frozen peas, thawed
- 16 oz. uncooked bacon

Cook bacon until crispy. Cool and crumble. Stir in at step 5.



### Additional Ingredients

- 16 oz grilled chicken strips

Reheat precooked strips in a sauté pan or oven to a temperature of 165°F. Portioning: 1.5 oz cooked chicken per 1-cup serving



### Additional Ingredients

- 6 oz. frozen spinach, thawed
- 14 oz can artichoke, drained

Roughly chop artichoke pieces and spinach. Stir in at step 5.