



## **SAVES LABOR WITH ONE PAN COOKING METHOD**

Combine cheese mix, water and uncooked pasta.  
No pre-boiling the pasta. No prep pan clean up.



### **14g PROTEIN PER 1 CUP SERVING**

M&C and alfredo recipes provided for low cost 14g protein menu options using fresh cheese. Recipe cost is 30% lower than comparative frozen options.



### **LONG HOLDING TIMES, AL DENTE TEXTURE**

Cheese ingredients prevents pasta from overly hydrating.  
Holds up for 2+ hours on the serving line without getting mushy.

# CREATE UNLIMITED PASTA RECIPES

Mix up your veggies, proteins, cheeses and seasonings.  
Use up leftovers. Get creative!

Cheese mix only. Pasta sold separately.



## #19104 ALFREDO BASE MIX

5 lb. case  
(166) 1 cup servings  
365 day shelf life



## #18104 M&C BASE MIX

5 lb. case  
(166) 1 cup servings  
365 day shelf life



EASILY TRAIN YOUR STAFF WITH  
2 MINUTE TRAINING VIDEOS

[www.rubiconfoods.com/macaroni-and-cheese](http://www.rubiconfoods.com/macaroni-and-cheese)

# ALFREDO

Yield: (11) 1 Cup Servings (260g including water)

<b>Rubicon Alfredo Base Mix #19104</b>	1 + 1/2 cup (150g)
<b>Dry and Uncooked Penne Pasta</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	8 cups
<b>Cream Cheese</b>	4 oz.
<b>Shredded or Grated Parmesan Cheese</b>	9 oz.
<b>Parsley Flakes (optional)</b>	2 tsp.

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the alfredo base base mix until well blended.
2. Add the dry and uncooked penne pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and melt in the cheeses. There will be a lot of additional liquid at this step.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.



# MACARONI & CHEESE

Yield: (11) 1 Cup Servings (260g including water)

<b>Rubicon M&amp;C Base Mix #18104</b>	1 + 1/8 cup (150g)
<b>Dry and Uncooked Elbow Pasta</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	8 cups
<b>Shredded Cheese</b>	13 oz.

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked elbow pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and melt in the shredded cheese. There will be a lot of additional liquid at this step.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.



**WHITE CHEDDAR  
MACARONI & CHEESE**



Yield: (11) 1 Cup Servings

<b>Rubicon Alfredo Base Mix #19104</b>	1 + 1/2 cup (150g)
<b>Dry and Uncooked Pasta (Cavatappi or Elbow)</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	8 cups
<b>Shredded White Cheddar</b>	13 oz.

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the alfredo base mix until well blended.
2. Add the dry and uncooked pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and melt in the white cheddar.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.

**Garnish Options:**

- Lightly brown 1/2 cup Panko Bread Crumbs with 2 Tbsp. oil or butter on low heat.
- Parsley
- Grated fresh parmesan
- Ground black pepper

## VARIATIONS



### **Additional Ingredients**

- 16 oz. smoked sausage

Slice smoked sausage to 1/2 inch strips on a diagonal. Brown in a saute pan and retherm to 165°F. Stir into hotel pan at step 4.



### **Additional Ingredients**

- 16 oz grilled chicken strips

Retherm precooked strips in a saute pan or oven to a temperature of 165°F. Stir into hotel pan at step 4 or plate 1.5 oz. per 1 cup serving.



**Additional Ingredients**

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

Cook bacon until crispy. Once cooled, break up into bits. Stir in bacon bits and dethawed peas at step 4.



**Additional Ingredients**

- 6 oz. frozen spinach, chopped, dethawed
- 14 oz can artichoke, drained

Roughly chop artichoke pieces. Stir ingredients in at step 4.

# SOUTHWEST



Yield: (11) 1 Cup Servings

<b>Rubicon M&amp;C Base Mix #18104 or Alfredo Base Mix #19104</b>	150g
<b>Dry and Uncooked Penne Pasta</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	7 cups
<b>Shredded Cheddar or Mexican Cheese</b>	13 oz.
<b>Taco Seasoning</b>	6T
<b>Fire Roasted Tomatoes</b>	15 oz. can
<b>Lime Juice</b>	1/4 cup

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked penne pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and add the 4 additional ingredients and variations.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.



### **Variations**

- 16 oz. frozen corn, sauteed
- 16 oz. sliced bell peppers, sauteed
- 16 oz. sliced mushrooms, sauteed
- 15 oz. can black beans, drained
- 16 oz. chicken strips, cooked to 165°F
- sliced jalapenos to garnish

Yield: (12) 1 Cup Servings

<b>Rubicon M&amp;C Base Mix #18104</b>	1 + 1/8 cup (150g)
<b>Dry and Uncooked Rotini Pasta</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	8 cups
<b>Uncooked Ground Beef</b>	16 oz.
<b>Shredded Cheddar or Mexican Cheese</b>	13 oz.
<b>Smoked Paprika</b>	2 tsp.

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Cook the ground beef thoroughly on stovetop and drain the liquids.
5. Remove the pasta from the oven and stir in drained beef, cheese and smoked paprika.
6. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.

**Garnish Option:** Sliced green onion



# CHEESEBURGER MACARONI & CHEESE



# CAJUN



Yield: (11) 1 Cup Servings

<b>Rubicon M&amp;C Base Mix #18104 or Alfredo Base Mix #19104</b>	150g
<b>Dry and Uncooked Penne Pasta</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	7 cups
<b>Shredded or Grated Parmesan</b>	13 oz.
<b>Fire Roasted Tomatoes</b>	15 oz. can
<b>Cajun or Creole Seasoning</b>	2T

1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the alfredo base mix until well blended.
2. Add the dry and uncooked penne pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and stir in the last three ingredients and variations.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.

**Variations:**

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

**Garnish Options:**

- Parsley
- Sliced green onions
- Lemon wedge
- Grated fresh parmesan



Yield: (11) 1 Cup Servings

<b>Rubicon M&amp;C Mix #18104</b>	1 + 1/8 cup (150g)
<b>Dry and Uncooked Pasta (Cavatappi or Elbow)</b>	16 oz.
<b>Hot Water (195° - 205° F)</b>	7 cups
<b>Shredded Cheddar or Mexican Cheese</b>	13 oz.
<b>Buffalo Sauce (Mild or Spicy)</b>	1 cup

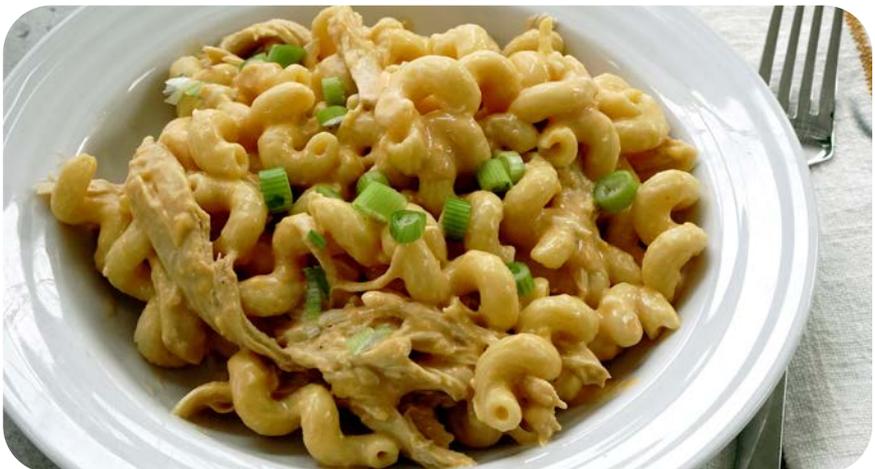
1. Using a 4" 1/2 steam table pan, whisk in the **195° - 205° F hot water** with the mac & cheese base mix until well blended.
2. Add the dry and uncooked pasta.
3. Cover and place in a convection oven at 350° F for 30 minutes.
4. Remove from oven and stir in the cheese, buffalo sauce and variations.
5. Cover and place on the serving line or hold in a warming oven for fifteen minutes or until ready to serve.

**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



# BUFFALO MACARONI & CHEESE



# ALFREDO BASE MIX

Item Number	19104
GTIN Code	00893931001570
Pack	(1) 5 lb. bag in box
Recipe Weight Per Case	95 lbs. (1,520 oz.)
Portion Per Case	(166) 1 cup servings, (11) ½ pans
Net Weight	5 lbs. (2,270g) (14g per serving)
Gross Weight	6 lbs.
Case Dimensions	7" x 7" x 7"
Case Cube	0.2
Palet Ti Hi	30 Ti, 5 Hi (150 cases)
Shelf Life	12 months dry storage

## Recipe Nutrition for 1 Cup (260g)

Calories 330 · Total Fat 14g · Cholesterol 36mg · Sodium 665mg  
Total Carbs 39g · Fiber 2g · Sugars 4g · Protein 14g

## Ingredients

Cheese Blend (Whey, Cheese [Granular & Blue (Milk, Cheese Cultures, Enzymes)], Whey Protein Concentrate, Lactose, Maltodextrin, Sodium Phosphate, Citric and Lactic Acid), Romano Cheese (Water, Cream [Cultures], Butter, Butter Fat, Natural Flavor, Propylene Glycol), Maltodextrin, Modified Food Starch (Corn & Tapioca), Coconut Oil (Coconut Oil, Corn Syrup Solids, Sodium Caseinate [Milk], Mono & Diglycerides, Sodium Aluminate), Sweet Whey, Soybean Oil, Sweet Cream Solids, Salt, Butter Flavor (Sunflower Oil, Natural Flavor), Spices, Silicon Dioxide [Anticaking Agent], Xanthan Gum, Natural Color. **Contains:** Milk.

# M&C BASE MIX

<b>Item Number</b>	18104
<b>GTIN Code</b>	00893931001624
<b>Pack</b>	(1) 5 lb. bag in box
<b>Recipe Weight Per Case</b>	95 lbs. (1,520 oz.)
<b>Portion Per Case</b>	(166) 1 cup servings, (11) ½ pans
<b>Net Weight</b>	5 lbs. (2,270g) (14g per serving)
<b>Gross Weight</b>	6 lbs.
<b>Case Dimensions</b>	7" x 7" x 7"
<b>Case Cube</b>	0.2
<b>Palet Ti Hi</b>	30 Ti, 5 Hi (150 cases)
<b>Shelf Life</b>	12 months dry storage

## Recipe Nutrition for 1 Cup (260g)

Calories 335 · Total Fat 14g · Cholesterol 32mg · Sodium 450mg  
Total Carbs 40g · Fiber 1.5g · Sugars 2g · Protein 14g

## Ingredients

Cheese Blend (Whey, Cheese [Granular & Blue (Milk, Cheese Cultures, Enzymes)], Soybean Oil, Whey Protein Concentrate, Lactose, Maltodextrin, Salt, Sodium Phosphate, Citric and Lactic Acid), Blue Cheese (Pasteurized Milk, Cheese Culture, Enzymes), Sweet Whey [Milk], Coconut Oil (Coconut Oil, Corn Syrup Solids, Sodium Caseinate [Milk], Mono & Diglycerides, Sodium Aluminate), Modified Food Starch (Corn & Tapioca), Soybean Oil, Sugar, Silicon Dioxide [Anticaking Agent], Xanthan Gum, Rice Flour, Natural Color and Natural Flavorings.

**Contains:** Milk.

## CONTACT US

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Recipes and training videos available at  
[www.rubiconfoods.com/macaroni-and-cheese](http://www.rubiconfoods.com/macaroni-and-cheese)



# RUBICON CHEESE BASE MIXES

Distributor Non Stock Remote Dropship Program

Shamrock Code # 5022501	<b>Macaroni &amp; Cheese Base Mix</b> #18104
Shamrock Code # 5022491	<b>Alfredo Base Mix</b> #19104

Recipes and training videos available at  
[www.rubiconfoods.com/macaroni-and-cheese](http://www.rubiconfoods.com/macaroni-and-cheese)



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# RUBICON CHEESE BASE MIXES

Distributor Non Stock Remote Dropship Program

Sysco Code # 7214782	<b>Macaroni &amp; Cheese Base Mix</b> #18104
Sysco Code # 7214780	<b>Alfredo Base Mix</b> #19104

Recipes and training videos available at  
[www.rubiconfoods.com/macaroni-and-cheese](http://www.rubiconfoods.com/macaroni-and-cheese)

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# RUBICON CHEESE BASE MIXES

Distributor Non Stock Remote Dropship Program

GFS Code # 348835	<b>Macaroni &amp; Cheese Base Mix</b> #18104
GFS Code # 348836	<b>Alfredo Base Mix</b> #19104

Recipes and training videos available at  
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