

# CHEESEBURGER MACARONI & CHEESE



1 Batch Yield: 12 servings (1 cup per serving)	
Rubicon M&C Base Mix #18104	150 g (1 1/4 cups)
Dry and Uncooked Rotini Pasta	16 oz
Hot Tap Water (at least 120°F)	7 cups
Smoked Paprika	2 tsp
Uncooked Ground Beef	16 oz
Shredded Cheddar or Mexican Blend Cheese	13 oz (4 cups)
Ketchup	1 Tbsp

1. **Multiply** ingredients by the number of batches needed.
2. **Pour** hot water into hotel pan and **whisk** in base mix & smoked paprika for at least 30 seconds, until fully dissolved.
3. **Add** dry, uncooked pasta.
4. **Cover & bake** at 350°F (convection) for 40 minutes.
5. **Cook** ground beef on the stovetop until fully cooked (165°F) and drain excess fat.
6. **Remove & stir** in cheese and ketchup.
7. **Bake additional 10 minutes** if liquid remains or when preparing larger batches (3-4 batches in a 4" full hotel pan).

**Garnish Option:** Sliced green onion, diced pickles, crumbled bacon

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	

