

MACARONI & CHEESE

1 cup serving = 14g protein



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

Rubicon M&C Base Mix #18104	150 g (1 1/4 cups)
Dry and Uncooked Elbow Pasta	16 oz
Hot Tap Water (at least 120°F)	7 cups
Shredded 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	

RECIPE NUTRITION

Per 1 cup serving (260g total recipe weight)

Calories 365 Total Fat 16g Cholesterol 42mg Sodium 457mg
Total Carbs 40g Fiber 1.5g Sugar 1.8g Protein 14g

ALFREDO

1 cup serving = 14g protein



1 Batch Yield: 12 servings (1 cup per serving)	
Rubicon 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
Cream Cheese	4 oz
Shredded or Grated Parmesan Cheese	9 oz
Parsley Flakes (optional)	2 tsp

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. **Remove & stir** in cheeses and parsley
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	

RECIPE NUTRITION

Per 1 cup serving (260g total recipe weight)

Calories 330 Total Fat 14g Cholesterol 36mg Sodium 665mg
Total Carbs 39g Fiber 2.3g Sugar 4g Protein 14.1g

WHITE CHEDDAR MACARONI & CHEESE



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

Rubicon Alfredo Base Mix #19104	150 g (1 ¼ 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.

SOUTHWEST-STYLE MAC & CHEESE



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
Shredded Cheddar or Mexican Blend Cheese	13 oz (4 cups)
Taco Seasoning	2 Tbsp
Fire Roasted Tomatoes, well drained	15 oz can
Lime Juice	¼ cup

1. **Multiply** ingredients by the number of batches needed.
2. **Pour** hot water into hotel pan and **whisk** in base mix & taco 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, lime juice 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 frozen corn, sautéed
- 16 oz sliced bell peppers, sautéed
- 16 oz sliced mushrooms, sautéed
- 15 oz can black beans, drained
- sliced jalapeños
- 16 oz chicken strips, cooked to 165°F
- 16 oz cooked ground beef

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	



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



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



KETTLE OR TILT SKILLET

Same speed-scratch recipe for high-volume production.



Mac & Cheese Base Mix

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

Rubicon M&C Base Mix #18104	150 g (1 ¼ cups)
Dry and Uncooked Elbow Pasta	16 oz
Tap Water	7 cups
Shredded Cheddar	13 oz (4 cups)
Sour Cream	⅔ cup

Alfredo Base Mix

1 Batch Yield: 12 servings (1 cup per serving)

Rubicon Alfredo Base Mix #19104	150 g (1 ¼ cups)
Dry and Uncooked Penne Pasta	16 oz
Tap Water	7 cups
Cream Cheese, Cubed	4 oz
Shredded or Grated Parmesan Cheese	9 oz
Parsley Flakes (optional)	2 tsp

1. Multiply ingredients by the number of batches needed.
2. Measure water and pour into kettle. Bring to a boil.
3. Whisk in base mix for at least 30 seconds, until fully dissolved.
4. Add dry, uncooked pasta.
5. Reduce to a low simmer and cook for 30 minutes, stirring once after 15 minutes.
6. After 30 minutes, the product will be saucy and pasta will be ¾ hydrated. Stir in remaining ingredients.
7. Turn off heat and allow to stand for 15 minutes. Pasta will continue to cook and fully hydrate.
8. Transfer to serving pans.