

MAC N' CHEESE KIT

a creamy cheddar cheese sauce, fresh pasta & an herb breadcrumb topping.

BAKED MAC N' CHEESE CASSEROLE

Preheat oven to 350F. Follow instructions on the back of the card for boiling fresh pasta and warming sauce. After stirring together cooked pasta and sauce, add to a lightly greased baking dish. Sprinkle breadcrumb topping over the top and bake until bubbly and golden brown, about 15 - 20 minutes. Serve immediately.

WHAT YOU NEED

- 2 Pots
- Mixing Spoon
- Strainer
- 2 Tbsp of Salt

INSIDE YOUR KIT

- Fresh Pasta
- Mac N' Cheese Sauce: butter, flour, cream, cheddar cheese, dried mustard, spices
- Herb Breadcrumb Topping: butter, breadcrumbs, herbs & spices

ALLERGENS:
MUSTARD, WHEAT



1 BOIL WATER

Bring a large pot of water and 2 tbps of salt to a boil over high heat.



2 COOK PASTA

Add fresh pasta to boiling water, stir, and begin timing. Fresh pasta cooks quickly! Cook for 3- 4 minutes. When pasta is tender, drain well.



3 WARM SAUCE

In a pot, add sauce and warm on medium heat for 5 -7 minutes. or in the microwave for 3- 4 mins. Stir often. Once heated, add cooked pasta and mix together, coating evenly.



4 SPRINKLE TOPPING

Serve into your favourite bowls, sprinkle on the herb breadcrumb topping & ENJOY!