



Chili-Chicken Mac & Cheese' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 24-7 oz servings' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 5 lb. [Reser's® Special Request™ Signature Steam Table Macaroni & Cheese](#) (71117.14490)
- 2 lb. BBQ chicken, chopped
- 4 cups Monterey Jack cheese, shredded
- 2 cups [Reser's® Baja Café® Pico de Gallo Salsa](#) (71117.00134)
- 1/2 cup Chopped cilantro

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Preheat oven to 375°F.
2. Heat 5 lb bag of Reser's Special Request Signature Steam Table Macaroni & Cheese in



- a steamer or water bath until 165°F.
3. Pour macaroni & cheese into a large mixing bowl.
 4. Stir in the BBQ chicken, 2 cups of Monterey Jack Cheese, and Baja Café Pico de Gallo Salsa.
 5. Place mixture in a hotel pan, chafing dish, or an appropriate size baking dish.
 6. Sprinkle the remaining cheese over the top and bake for 20-25 minutes or until cheese is melted and slightly brown.
 7. Garnish with chopped cilantro and serve.