



# Baked Hot Link Macaroni & 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: 12 entrées' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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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® Original Macaroni & Cheese](#) (71117.03250)
- 48 oz Sliced hot links
- 1 1/2 cup [Reser's® Baja Café® Pico De Gallo](#) (71117.00134)
- 2 cups Breadcrumbs
- 1/2 cup Butter, melted
- Italian parsley, finely chopped

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 400°F.
2. Mix hot links and Reser's Baja Café Pico De Gallo into Reser's Original Macaroni & Cheese.



3. Combine melted butter and breadcrumbs in a small bowl.
4. Divide into 12 small cast-iron or ovenproof bowls.
5. Top with breadcrumb mixture before baking 10-12 minutes until golden brown.
6. Garnish with chopped parsley.