



# Chicken Pesto 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 – 6 oz Servings' 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® White Cheddar Macaroni & Cheese](#) (71117.12999)
- 1 cup Basil pesto
- 2 lb Rotisserie chicken meat, chopped and kept warm
- 4 cups Gruyere cheese, shredded

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. Heat Reser's White Cheddar Macaroni & Cheese and place into a metal bowl.
2. Stir in pesto and heated chicken.
3. Top with shredded cheese and serve.