



# Truffle-Brie Macaroni and Cheese

Yield: 12 each 10 oz entrée servings

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## Ingredients:

- 5 lbs [Reser's® White Cheddar Macaroni & Cheese \(71117.12999\)](#)
- 4 cups Leeks, sliced
- 2 Tbsp Avocado oil
- 1 tsp Kosher salt
- 2 Tbsp White Truffle oil
- 20 each 1-inch slices Brie cheese
- Chives, finely chopped for garnish

## Directions:

1. Heat Reser's White Cheddar Macaroni & Cheese in steamer for 20 minutes, or until heated through.
2. Add to steamtable pan and add truffle oil, stir to combine.
3. In a large sauté pan, heat avocado oil over medium heat.
4. Add sliced leeks and kosher salt and cook without browning until softened and place in 6<sup>th</sup> pan to keep warm.
5. Portion 8 oz of the mac and cheese into serving container and top with melted leeks, 2 slices of Brie, and chopped chive