



Cajun-Style Macaroni and Cheese

Yield: 10 each 10 oz entrée servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Deluxe Macaroni & Cheese](#) (71117.14905)
- 1/3 cup Butter, unsalted
- 1 1/2 cups Yellow onion, diced
- 1 cup Green bell pepper, diced
- 1 cup Red bell pepper, diced
- 1 lb Andouille sausage, sliced into rounds
- 3 Tbsp Cajun seasoning
- 2 Tbsp Tomato paste
- 1/2 cup Green onions, sliced

Directions:

1. Heat Reser's Special Request Deluxe Macaroni & Cheese in a steamer for 20 minutes, or until heated through.
2. Heat butter in a medium sauté pan over medium-high heat and sauté the onions and bell peppers until softened but not browned.
3. Add the Andouille rounds and cook until the sausage is lightly browned.
4. Add the Cajun seasoning and Tomato paste and cook for one more minute, then set aside and fold in the green onions.
5. Mix half of the Andouille/pepper mixture into the heated mac and cheese and place into separate pans to keep warm.
6. To serve, portion 8 oz of the mac and cheese into a serving container and top with a 2 oz scoop of the Andouille/pepper mixture.