



Canal Street Macaroni and Cheese

Yield: 9 each 12 oz entrée servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Deluxe Macaroni & Cheese](#) (71117.14905)
- ¼ cup Canola oil
- 1 ½ cups Andouille sausage, diced
- 1 ½ cups Yellow onion, diced
- 1 cup Green bell pepper, diced
- 1 cup Red bell pepper, diced
- 4 tsp Cajun seasoning
- 1 cup Green onions, thinly sliced for garnish

Directions:

1. In an 8-quart stockpot, heat oil to medium-high heat and add the diced Andouille sausage.
2. Cook the sausage to brown slightly, stirring occasionally.
3. Add the onion and diced bell peppers and cook to slightly brown and soften.
4. Add the Cajun seasoning and stir.
5. Add the entire bag of Reser's Deluxe Macaroni and Cheese, and cook over medium heat, stirring occasionally, until heated through.
6. Place into a 1/3rd pan and place into a steam table.
7. Portion into a warm bowl or gratin dish and garnish with green onions.