



Chili Crisp Macaroni & Cheese

Yield: 8 each 11 oz entrée

Ingredients:

- 5 lbs [Reser's® Special Request™ White Cheddar Macaroni & Cheese](#) (71117.12999)
- 20 each Wonton skins, thinly sliced into strips and fried
- 1½ cups 4 Cheese blend, shredded
- 1 cup Chili garlic crisp

Directions:

1. Fry the sliced wonton skins until lightly browned and crispy, transfer to paper towels, and keep in a warm place.
2. Heat the Reser's Special Request White Cheddar Macaroni & Cheese in a steamer or hot water for 18-20 minutes and warmed through.
3. When the macaroni and cheese is heated, place into a 6" 1/3rd pan and fold in the cheese.
4. Keep the pan warm in the steamtable until ready to serve.
5. Per order, place 10 oz of the macaroni and cheese in a large bowl.
6. Top the macaroni and cheese with 2 Tbsp of the chili crisp and oil and garnish with crispy wonton strips.