Elote Macaroni and Cheese

Yield: 12 each 9 oz entrée

Ingredients:

- 5 lbs tub Reser's® Special Request™ Signature Steamtable Macaroni & Cheese (71117.14490)
- 2 Tbsp Butter
- ½ cup Yellow onion, diced
- ½ cup Serrano pepper, seeded and minced, divided in half
- 4 each Garlic cloves, minced
- 2 tsp Paprika
- 2 tsp Kosher salt
- ¼ tsp Chipotle pepper powder
- 2 cups Corn, canned, drained of liquid
- 1 cup Heavy cream
- 2 cups Oaxaca cheese, shredded
- 3 cups Cotija cheese, grated
- 1 cup Red onion, minced
- 12 each Cilantro leaves

Directions:

1. In an 8-quart saucepan, melt the butter over medium heat.
2. Add the diced onion, ¼ cup diced Serrano pepper, and minced garlic, and cook to soften without browning.
3. Add the paprika, salt, and Chipotle powder, and cook for 1 minute or until fragrant.
4. Add the canned corn and cream, and cook for 4-5 minutes.
5. Cover and set aside.
6. Heat the Reser's Special Request Signature Steamtable Macaroni & Cheese in a steamer until warmed through, 18-20 minutes.
7. When heated, empty the mac and cheese bag into the pot with the corn mixture, and mix the shredded Oaxaca cheese to combine.
8. To serve, place 9 oz mac and cheese into a warmed bowl and top with ¼ cup grated Cotija cheese, 1 Tbsp minced red onion, 1 tsp minced Serrano, and 1 cilantro leaf.

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