



Truffle-Brie Macaroni and Cheese

Yield: 12 each 10 oz entrée servings

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 6th 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