Smoked Gouda Macaroni and Cheese

Yield: 12 each 9 oz entrée servings

Ingredients:

- 5 lbs Reser's® Special Request™ Signature Macaroni & Cheese Steam Table (71117.14490)
- 1 lb Smoked gouda, diced into 1/2-inch pieces
- 1 cup Green onions, thinly sliced and divided

Ritz® Crumble Topping

- 2 cups Ritz crackers, coarsely chopped in a food processor (measure after processing)
- 1/3 cup Butter, unsalted, melted
- 1/2 tsp Smoked paprika

Directions:

1. Heat Reser's Signature Macaroni & Cheese in a steamer for 20 minutes, or until heated through.
2. For Ritz Crumble Topping, mix coarsely processed crackers and smoked paprika with melted butter.
3. Place onto a parchment-lined half-sheet pan and bake at 300°F for 2-3 minutes or until lightly browned.
4. Remove and let cool before placing into a 1/6th pan.
5. Open the heated bag of mac and cheese and place it into a steam table pan and fold in the smoked Gouda and half of the green onions.
6. To serve, portion 9 oz of the mac and cheese base into a serving container, top with 2 Tbsp of the Ritz crumble, and garnish with sliced green onions.

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