



Mushroom Gruyère Macaroni and Cheese

Yield: 9 each entrée portions

Ingredients:

- 5 lbs [Reser's® White Cheddar Macaroni and Cheese](#) (71117.12999)
- 1/3rd cup Ghee or avocado oil
- 8 cups Mixed mushrooms (Button, Cremini, Shiitake), sliced
- 1 Tbsp Kosher salt
- 1 tsp Thyme leaves, fresh
- ½ tsp Black pepper, 28 mesh
- 1 Tbsp Porcini powder
- 2 Tbsp Soy sauce, low sodium
- 1 ½ cups Gruyère cheese, shredded
- Thyme sprigs for garnish

Directions:

1. In a large sauté pan, heat the ghee over medium-high heat and add the mushrooms and salt.
2. Cook the mushrooms until they have released all their water and are lightly browned and cooked through.
3. Add the thyme leaves and black pepper, and cook for 1-2 more minutes.
4. Set mushrooms aside to keep warm, should yield 2 ½ – 3 cups of cooked mushrooms.
5. Heat the Reser's White Cheddar Macaroni and Cheese in steamer or hot water for 18-20 minutes, and empty heated bag into a 6-inch 1/3rd pan.
6. Mix in the Porcini powder, soy sauce, and Gruyere cheese.
7. Place into a steam well or warmer until ready to serve.
8. Place 10 oz of the mushroom macaroni and cheese base into a serving bowl and top with ¼ cup of sauteed mushrooms.
9. Garnish with thyme sprig.