Chile Relleno Macaroni and Cheese

Yield: 8 each 10 oz entrée (1 jalapeño per order)

Ingredients:

- 5 lbs Reser's® Special Request™ Hatch Green Chile Macaroni & Cheese (71117.15419)
- 8 each large Jalapeño peppers, roasted, peeled, sliced lengthwise and seeds removed
- 3 cups AP flour, 1 cup reserved for dredging peppers
- 2 each Eggs, whisked
- 2 cups Whole milk
- 2 tsp Baking powder
- 2 tsp Baking soda
- 2 tsp Kosher salt
- 15 oz Oaxaca cheese

Directions:

1. Heat a deep fryer to 350°F.
2. Whisk together 1 cup AP flour, egg, milk, baking soda, baking powder, and kosher salt in a small bowl. Set aside for breading.
3. Place 1 1/2 oz of Oaxaca cheese inside each roasted Jalapeño pepper and use skewers to stitch the peppers closed for frying.
4. Heat the Reser's Special Request Hatch Green Chile Macaroni & Cheese in a steamer or hot water for 18-20 minutes until warmed through. Place in a 1/3rd pan on a steam table until ready to serve.
5. Dredge one Jalapeño pepper in the AP flour, shaking off excess.
6. Per order, coat the flour-dredged pepper in the batter, and fry until golden brown. Remove from fryer when done, remove skewers, and place on a rack to keep warm.
7. In a serving bowl, place 10 oz of the Hatch Green Chile Macaroni and Cheese and top with one fried Jalapeño relleno.

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