



Gourmet Baked Macaroni and Cheese

Yield: 12 each 8 oz sides

Ingredients:

- 5 lbs [Reser's® Special Request™ Signature Macaroni & Cheese Steam Table](#)
- (71117.14490)
- 4 Eggs, whisked
- 3 Tbsp Dijon mustard
- 1 cup Sharp Cheddar, shredded
- 1 cup White Cheddar, shredded
- 1 cup Kettle chips, crushed

Directions:

1. Preheat oven to 375°F.
2. In a large bowl, whisk together the Dijon mustard and eggs.
3. Fold in the Reser's Special Request Signature Macaroni & Cheese and $\frac{1}{2}$ cup each of white Cheddar and sharp Cheddar.
4. Prepare a 2' half pan with pan spray and fill with the macaroni base.
5. Top with the remaining shredded cheese and bake for 20-25 minutes or until golden brown and heated through.
6. Top with crushed Kettle chips and hold warm to serve.