



CHEESE SAUCES

## Meximac & Cheese



BAY VALLEY  
F O O D S

# Meximac & Cheese

16 Servings

## INGREDIENTS:

Elbow macaroni

**Thank You Brand Jalapeño Cheddar  
Cheese Sauce**

Milk

Minced jalapeño peppers

Butter

Breadcrumbs, toasted

## AMTS:

2 lb. uncooked

8 cups

2 cups

3 Tbsp.

4 Tbsp. (1/4 cup)

1/2 - 3/4 cup

## PROCEDURE:

Cook macaroni and drain well. Mix with cheese sauce, milk, and minced jalapeño peppers.

Butter a 2" hotel pan well. Pour in macaroni mixture, spreading evenly.

Melt remaining butter. Sprinkle breadcrumbs evenly over the surface of the macaroni, and moisten with the melted butter. Bake, covered, at 350° (300° convection) until hot. Remove cover and brown breadcrumbs lightly under broiler.

## NUTRITION

### Per serving:

403 calories

11 g protein

58 g carbohydrate

2 g fiber

15 g fat

5 g saturated fat

16 mg cholesterol

1211 mg sodium

### CHEF'S TIPS:

- Add diced ham, roasted red pepper, and green onions for a colorful variation.
- Careful with the amount of jalapeños—the cheese is already hot!



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