

CHAMPIONSHIP WORTHY

Serves: 2

Prep Time: 15 minutes

Cook Time: 1 hour

To be the real MVP, you have to serve the right recipes. From irresistible dips to fan favorite appetizers, game day food is all about dishes that have you coming back for more.

BACON-WRAPPED MAC & CHEESE STUFFED BAKED POTATOES



INGREDIENTS

- 2 Baked Potatoes
- 4 Raw Slices Bacon
- 8oz. Cavatappi White Cheddar Macaroni & Cheese
- 2oz. Bacon Bits
- 4oz. BBQ Sauce
- & any other potato toppings you love

Product	Description	Item #	Pack Size
Gordon Choice Cavatappi White Cheddar Macaroni & Cheese	Our rich white cheddar cheese sauce, paired with spiral-shaped cavatappi, ensures that there's creamy, melty cheese in every bite.	891899	3/5 lb

Vegetarian
 Vegan
 Dairy Free
 Gluten Free
 Kosher

DIRECTIONS

1. Bake the two potatoes, once cooled, slice the top and bottom of each of the potatoes.
2. Hollow out the tops of the potatoes.
3. Wrap the two potatoes with the raw bacon strips and use toothpicks if necessary. Brush the Bacon with the BBQ Sauce.
4. Stuff the potatoes with the Cavatappi Mac & Cheese
5. Place on a baking sheet and bake at 350 for 25 minutes.
6. Top with Bacon Bits and potato toppings.