

This decadent mac and cheese is made with cavatappi pasta, bacon, Guinness stout beer, Gruyère cheese, and Panko bread crumbs. It's the perfect comfort food for a cold winter night.



INGREDIENTS

1 bag Gordon[®] Choice Cavatappi Mac & Cheese

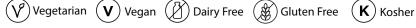
1 lb. bacon, diced

1 bottle Guinness Stout Beer

8 oz. Gruyère cheese, shredded

5 oz. Panko bread crumbs

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.	V	891899	3/5 lb











INSTRUCTIONS

- 1. Cook the bacon in a non-stick skillet over medium heat until crisp. Drain off any excess fat.
- 2. Add the beer to the skillet and cook over medium heat, stirring occasionally, until the beer has reduced by half.
- 3. Add the cooked macaroni and cheese to the skillet with the bacon and beer mixture.

- Stir to combine.
- 4. Pour the mac and cheese mixture into a greased 9x13 inch baking dish.
- 5. Sprinkle the top with the Gruyère cheese and Panko bread crumbs.
- 6. Bake in a preheated oven at 375 degrees F (190 degrees C) for 25 minutes, or until the top is golden brown and bubbly.





