

# BEER & BACON CAVATAPPI MAC & CHEESE

Serves: 6

Prep Time: 20 minutes

Cook Time: 25 minutes

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
<b>Gordon® Choice</b> 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

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

**Gordon**  
FOOD SERVICE

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