

# BRISKET MAC & CHEESE



Brisket Mac and Cheese is a cozy fall dish that combines tender, smoky brisket with rich, cheesy pasta for a satisfying meal. The hearty flavors make it perfect for cooler days without being overly seasonal.





## Ingredients:

- 8 oz. Gordon Choice® Cavatappi Mac & Cheese #891899
- 3 oz. brisket
- 3 oz. gouda
- 3 oz. cheddar
- 1 tsp. chopped garlic
- 3 oz. panko breadcrumbs

## Instructions:

1. In a saute pan, heat a 1 tbsp. of oil. Add garlic and brisket.
2. In a mixing bowl, combine mac & cheese, gouda, cheddar, brisket and mix.
3. Pour the mac & cheese mixture into a pan and bake at 350°F for 12 minutes.
4. Remove and top with panko breadcrumbs and place back into the oven and bake for an additional 8 minutes.
5. Garnish with additional cheese.

Product	Description	Code #	Pack Size
 <p><b>Gordon Choice®</b> Cavatappi White Cheddar Macaroni &amp; Cheese</p>	<p>Indulge your customers' cheesy cravings with this irresistible comfort food classic! Our Cavatappi White Cheddar Mac &amp; Cheese features tender, spiral-shaped cavatappi pasta smothered in a velvety smooth white cheddar sauce.</p> <p></p>	891899	3/5 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

