

# ITALIAN STUFFED PEPPER MEATBALL MARINARA MAC & CHEESE



Experience the bold flavors of our Buffalo Chicken Mac & Cheese! Brickman's creamy White Cheddar Mac & Cheese is combined with tender pulled rotisserie chicken tossed in zesty buffalo sauce and topped with tangy crumbled blue cheese for the perfect combination of spicy and savory.





## Ingredients:

- 8 oz. Brickman's White Cheddar Mac & Cheese #850420
- 1 each Red & Orange Peppers
- 4 oz. Mini Meatballs
- 2 oz. Marinara
- 2oz. Crushed Ritz Crackers
- Chiffonade Basil
- 2 oz. Diced Havarti
- 2 oz. Shredded Mozzarella

## Instructions:

1. Heat the mac & cheese to 165°F.
2. In a mixing bowl add the mac & cheese, Havarti, shredded mozzarella and mini meatballs.
3. Cut the tops off and hollow out both peppers.
4. Stuff each pepper with 4 oz. of the mac & cheese mixture.
5. Bake at 350°F for 10 minutes or until the peppers are soft.
6. Remove and top with the crushed crackers and bake for 3 more minutes.
7. Put the marinara around the base of the peppers and top with the basil.
8. Serve.

Product	Description	Code #	Pack Size
 <p><b>Brickman's®</b> White Cheddar Macaroni &amp; Cheese</p>	<p>This ready-to-serve White Cheddar Mac &amp; Cheese delivers classic comfort in a convenient package. Made with pipette pasta and a velvety-smooth cheddar sauce, it's a craveable side dish or quick meal solution.</p> <p></p>	850420	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

