

GOCHUJANG MAC & CHEESE



Take a culinary adventure with our Gochujang Mac & Cheese! This extraordinary dish takes classic white cheddar mac to new heights with the addition of Gochujang paste, creating a savory and slightly spicy flavor. Gruyere cheese adds a layer of depth, while a crispy panko topping, infused with Gochugaru pepper flakes, sesame oil, and garlic powder, delivers an exciting blend of textures and tastes.





Ingredients:

- 8 oz. Brickman's White Mac & Cheese #850420
- 1 tsp. Gochujang Paste
- 2 oz. Panko Breadcrumbs
- 1 tsp. Gochugaru Korean Red Pepper Flakes
- 1 tsp. Sesame Oil
- 1 tsp. Garlic Powder
- Black & White Sesame Seeds
- 2 oz. Gruyere Cheese

Instructions:

1. In a saucepan over medium heat, add the mac and cheese.
2. Lower the heat and add gochujang paste and garlic powder. Stir until fully incorporated.
3. Add gruyere cheese gradually, stirring until the cheese melts into a creamy sauce.
4. In a small bowl, mix panko breadcrumbs, sesame oil, red pepper flakes and sesame seeds.
5. Transfer mac & cheese to a greased baking dish, sprinkle with the breadcrumb mixture, and broil for 3-5 minutes until golden brown.

Product	Description	Code #	Pack Size
 <p>Brickman's® White Cheddar Macaroni & Cheese</p>	<p>This ready-to-serve White Cheddar Mac & 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

