

# SIGNATURE CRAB RANGOON MAC & CHEESE



Dive into a velvety white cheddar and cream cheese mac loaded with sweet crab and topped with the unmistakable crunch of golden-fried crab rangoons.

## Ingredients:

- Brickman's White Cheddar Macaroni & Cheese #850420: 4–6 cups (prepared and hot)
- Amoy Crab Rangoons #284500: 8–12 pieces
- Imitation Crab Meat: 1 cup (flaked or chopped)
- Cream Cheese: 4 oz (half a standard block, softened and cubed)
- Sweet Chili Sauce: 1/4 cup (for drizzling)
- Scallions: 3 stalks (thinly sliced)

## Instructions:

### 1. The “Rangoon” Cheese Base

- While your White Cheddar Mac & Cheese is piping hot, fold in the softened cream cheese.
- Stir vigorously until the cream cheese has completely melted into the cheddar sauce. This creates that signature “rangoon” tang and an ultra-velvety texture.

### 2. Fold in the Crab



- Gently fold the imitation crab meat into the mac and cheese.
- Chef's Tip: Don't over-mix; you want visible chunks of crab throughout the pasta to mimic the filling of the appetizer.

### 3. Prepare the Crunchy Toppers

- Cook the Amoy Crab Rangoons according to package instructions until they are golden and crispy.
- For the best presentation, keep some whole and roughly chop others into large “shards” to act as crispy toppers for the mac.

### 4. The Assembly

- Scoop the creamy crab mac into deep bowls.
- Top each bowl with 2–3 Crab Rangoons (whole or chopped).
- Drizzle the Sweet Chili Sauce in a zigzag pattern across the top to add a hit of sweetness and mild heat.
- Garnish with a generous sprinkle of sliced scallions.

Product	Description	Code #	Pack Size
 <b>Brickman's®</b> White Cheddar Macaroni & Cheese	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. 	850420	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

