

JALAPEÑO BACON GARLIC MAC & CHEESE

Base yield: 12 portions | Portion size: ~8 oz. | Scale by multiplying all quantities by desired batch factor



Smoky charred jalapeños, crispy bacon, and bold jalapeño garlic seasoning take Brickman's White Cheddar Mac & Cheese to the next level, finished with a golden panko crust that makes this one of the most craveable bakes in the lineup.

Ingredients:

- 5 lbs. Brickman's Cavatappi White Cheddar Mac & Cheese #891899
- 12 oz. diced bacon, cooked, divided
- 8 oz. charred jalapeño peppers, seeded and diced
- 8 oz. panko breadcrumbs
- 3 Tbsp. Trade East Jalapeño Garlic Seasoning #434466

Assembly Instructions:

1. Char the jalapeños: Place whole jalapeño peppers directly over an open flame, under a broiler, or on a dry cast iron pan over high heat. Char on all sides until the skin is blackened and blistered, approximately 8 - 10 minutes. Transfer to a covered container and steam 5 minutes. Peel, seed, and dice. Set aside. If using pre-charred jalapeños, seed and dice directly.
2. Prepare the mac & cheese base: Warm Brickman's Cavatappi White Cheddar Mac & Cheese (#891899) in a large rondeau over medium-low heat, stirring gently until heated through. Do not overheat or the cheese sauce may tighten and separate.
3. Season and build the filling: Stir in Trade East Jalapeño Garlic Seasoning (#434466) gradually, tasting as you go. The mac & cheese base carries its own salt and cheese flavor, so season incrementally. Fold in diced charred jalapeños and 8 oz. of the cooked diced bacon, distributing evenly throughout.
4. Transfer to baking vessel: Spread the seasoned mac & cheese mixture evenly into a full hotel pan or equivalent baking dish, approximately 2 inches deep. Smooth the surface with a spatula.
5. Build the crust: Scatter panko breadcrumbs evenly across the entire surface, approximately 8 oz. per batch. Scatter the remaining 4 oz. of cooked diced bacon over the panko layer. Lightly press the topping down to help it adhere during baking.
6. Bake: Transfer to a 375°F oven and bake uncovered 12 - 15 minutes until the panko crust is deep golden brown and the edges are bubbling. For a darker, crispier crust, finish under the broiler for 1 - 2 minutes, watching carefully to avoid burning.
7. Rest and portion: Remove from the oven and allow to rest 3 - 5 minutes before cutting. This allows the mac & cheese to set slightly for cleaner portioning. Serve in 8 oz. portions, ensuring each portion captures both the crust layer and the filling below.

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

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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