



Total Time
90 MIN.

Serving & Size
1 SERVING:SEE INSTRUCTIONS

Difficulty
EASY

Yields
10

Treat your students to the comforting taste of home with this quick-to-fix cheeseburger mac and cheese, made with rich and creamy Campbell's Mac & Cheese Reduced Fat Whole Grain Rich.

Nutrition Facts	
Serving Size	1 SERVING:SEE INSTRUCTIONS
Amount Per Serving	
Calories 351	
	% Daily Value
Total Fat 14.1g	22%
Saturated Fat 7.1g	36%
Cholesterol 52mg	17%
Sodium 707mg	29%
Total Carbohydrate 31.9g	11%
Dietary Fiber 1.9g	8%
Protein 22.4g	45%
Vitamin A 2%	Vitamin C 0%
Calcium 32%	Iron 10%

INGREDIENTS

WEIGHT

MEASURE

vegetable cooking spray

Campbell's® Mac & Cheese Whole Grain Reduced Fat , heated according to package directions	5 lb.	1 pouches
85% lean ground beef, cooked	7 oz.	7/8 cups

INSTRUCTIONS

1. Spray the pan with cooking spray.
2. Pour tempered mac and cheese into hotel pan.
3. Cover pan with foil and bake following the instructions below.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
 - a. Conventional oven- at 375°F for approximately 75 minutes, stir every 30 minutes.
 - b. Convection oven- at 350°F for approximately 60 minutes, stir after 30 minutes.**CCP:** Hold for hot service (covered) at 140°F.
4. Portion 1 cup using an 8-oz spoodle or TWO #8 scoops.Top with 2 ounces beef using a #16 scoop.Serve immediately.



TIP

Suggested Toppings:

Shredded Romaine Lettuce: #8 scoop (1/2 cup)

Diced Tomatoes: #16 scoop (1/4 cup)

Serve with a pre-portioned 1-oz. condiment cup (about 16 goldfish) of Pepperidge Farm® Goldfish® Made with Whole Grain Cheddar.