

# Hatch Mac Grilled Cheese

Yield: 12

## INGREDIENTS

|           |                            |
|-----------|----------------------------|
| 3 lbs     | Hatch Mac & Cheese (79501) |
| 24 each   | Texas toast                |
| 4 Tbsp    | Butter                     |
| 12 slices | Pickle, Slices             |



## PREPARATION

**Prep Time:** 30 minutes

### Microwave Heating Instructions: Refrigerated

1. Using a large spoon, scoop 12 oz. of Hatch Mac & Cheese in a Pyrex container or microwave safe bowl/container.
2. Place a lid on the container, but do not press to seal. Microwave on high for 3 minutes.
3. Remove and stir and heat for an additional 90 seconds.

**NOTE:** If a lid is not available, place a moist/damp paper towel over the container and heat.

### Stovetop Heating Instructions: Frozen or Refrigerated

1. Fill a soup pot or stockpot with water (halfway from the top).
2. Place the pot on the stove and heat on high bringing the water to a boil.
3. Add frozen or refrigerated Mac & Cheese pouch (if the water is at a raging boil, reduce to medium – high heat) to the boil water.
4. If the Mac & Cheese was frozen, heat for 18 – 20 minutes 135°F or higher.
5. If the Mac & Cheese was refrigerated, heat for 15 – 18 minutes 135°F or higher.

### Assemble:

1. Preheat skillet or griddle over medium-low heat.
2. Add butter onto the griddle.
3. Place 4 oz. of Mac & Cheese on a slice of bread.
4. Top with second piece of bread and place the sandwich on the skillet/ griddle and cook until bread is golden and crisp.
5. Flip and cook until golden on the other side.
6. Garnish with pickle slices on the side.