

Shrimp Hatch Mac & Cheese

Yield: 6

INGREDIENTS

3 lbs	Hatch Mac & Cheese (79501)
3 lbs	Shrimp, 16-20 ct.
6 tbsp	Old Bay Seasoning
6 oz	Pico De Gallo



PREPARATION

Prep Time: 30 minutes

Microwave Heating Instructions: Refrigerated

1. Using a large spoon, scoop 8 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.
3. Microwave on high for 3 minutes.
4. 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.

Shrimp Heating Instructions:

1. Preheat oven to 400°F.
2. Coat 8 shrimp (16 -20 ct.) with 1 tbsp. olive oil.
3. Season shrimp with Old Bay seasoning or your favorite house seasoning.
4. Bake for 8 - 10 minutes.

Assemble:

1. Portion 8 oz. of Mac & Cheese in a bowl or platter.
2. Top with roasted shrimp.
3. Garnish with Pico de Gallo and serve.