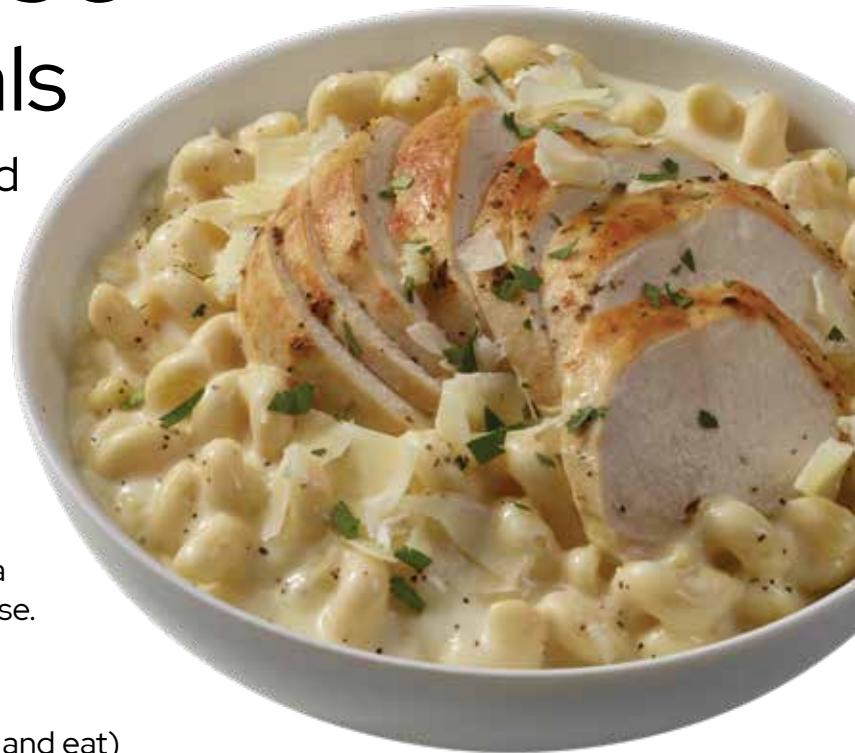




LET'S CREATE GREAT DISHES TOGETHER.®

Mac & Cheese Family Style Meals

crafted with J.T.M. fully prepared Mac & Cheese



Challenging times require familiar favorites. J.T.M.'s customer preferred mac and cheese provides a unique yet comforting way to offer family sized entrees perfect for carry out and delivery orders. Simply add a protein, vegetable and/or sauce to our mac and cheese to create a signature dish customers can't find anywhere else.

Features & Benefits

- Can be sold hot (ready to eat) or cold (heat and eat)
- Fully-prepared mac and cheese, saving you time and limiting exposure to kitchen staff
- Crafted using J.T.M.'s dual blend technology resulting in restaurant quality mac and cheese everytime

Item No.	Description	Pack Size
79280	Three Cheese White Mac	4 / 5 lb pouches
79240	Deli Mac & Cheese	4 / 5 lb pouches
79060	Homestyle Mac & Cheese	6 / 5 lb pouches

For additional product information contact your J.T.M. sales representative or visit JTMFoodGroup.com.



Family Style Recipe Inspirations

Serves 4-6 People

Buffalo Chicken Mac & Cheese

Ingredients:

2.5 lb Deli Cheese White Mac (79240), thawed
1 lb Breaded Chicken Tenders, cooked
2 cups Buffalo Sauce, Medium
2 oz Scallions



Instructions:

Bake breaded chicken tenders in a preheated 350°F conventional oven for 10-12 minutes. Slice chicken tenders into bite sized pieces. Add chicken and buffalo sauce to a large mixing bowl and toss, until well coated. Place mac and cheese in a half size disposable aluminum pan and top with buffalo chicken. Return buffalo chicken mac and cheese to the oven and bake for an additional 12-15 minutes or until product reaches 145°F. Remove from oven. Let cool slightly and garnish with scallions before serving.

Broccoli Chicken Mac & Cheese

Ingredients:

2.5 lb Three Cheese White Mac (79280), thawed
1 lb Grilled Chicken Breast, diced
6 oz Broccoli, raw
3 oz Parmesan Cheese, grated
½ cup Tomatoes, diced
2 oz Scallions



Instructions:

Place mac and cheese in a half size disposable aluminum pan. Top mac and cheese with grilled chicken, broccoli florets and shaved parmesan cheese. Bake broccoli chicken mac in a preheated 350°F conventional oven for 20-25 minutes or until product reaches 145°F. Remove from oven. Let cool slightly and garnish with diced tomatoes and scallions before serving.

BBQ Pulled Pork Mac & Cheese

Ingredients:

2.5 lb Deli Mac & Cheese (79240), thawed
1 lb Pulled Pork
8 oz BBQ Sauce
3 oz French Fried Onions
1 oz Scallions



Instructions:

Place mac and cheese in a half size disposable aluminum pan. In a mixing bowl, combine pulled pork and bbq sauce; toss until fully incorporated. Top mac and cheese with pulled pork bbq and french fried onions. Bake bbq pulled pork mac in a preheated 350°F conventional oven for 20-25 minutes or until product reaches 145°F. Remove from oven. Let cool slightly and garnish with scallions before serving.