

Three Cheese White Mac

J.T.M.[®]



At JTM, we are constantly looking for ways to improve the products we deliver to our customers every day. Even though we thought our current Mac & Cheese offerings were pretty darn good, we felt there was room for improvement. Utilizing our brand new, state-of-the-art, manufacturing facility, we are proud to present you with a new and improved line of mac and cheese products. We invite you to taste the difference and treat yourself to a Mac-Over!

JTM Item No.	Product Description	Pack Size
79280	Three Cheese White Mac	4 / 5 lb pouches

- Convenient boilable/steamable pouches
- Homemade taste and texture
- Multiple menu applications
- Premium Ingredients

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

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What sets J.T.M. mac and cheese apart...

- **Dual Cook & Blend Production Process:**

- ...Provides the ability to cook pasta and cheese sauce separately, gently blending them together at the end of the cooking cycle and prior to packaging
- ...Utilizes a variety of new technology to control the ratios of cheese sauce and pasta added to each bag of mac & cheese
- ...Improves product consistency from one bag to the next, one batch to the next

- **Pasta Cooking Process:**

- ...Uniform cooking process with increased ability to control how long the pasta is cooked
- ...Greater flexibility and capability to cook pasta of a variety of shapes and sizes
- ...Starch, resulting from cooking pasta, is rinsed off and eliminated from the product leaving a tender yet firm pasta noodle

Buffalo Chicken Mac

Yield: 20

INGREDIENTS

5 lbs	JTM Three Cheese White Mac
20 each	Breaded Chicken Breast, sliced
20 ounces	Medium Buffalo Sauce
20 ounces	Bleu Cheese Crumbles

RECIPE PREPARATION METHOD:

1. Portion 8.0 oz. of heated three cheese white mac into a cast iron skillet or ovenable bowl.
2. Top with 1 slice of cooked breaded chicken breast.
3. Drizzle sliced chicken breast with 1 oz. of medium buffalo sauce and top with 1 oz. of bleu cheese crumbles.
4. Place under a salamander oven for 2 - 3 minutes and serve.



For more information, the recipes above or others, visit jtmfoodgroup.com.

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