







Rotate a mix of *proteins, veggies and flavorful finishes* as often as you wish based on the trend suggestions here or what you have on hand.

More Mac & Cheese Mashups

Customization is endless using seasonal additions or items you have on hand. Make your mac & cheese unexpected and social-media worthy with using these over-the-top ideas as well as your own.

SUPREME PIZZA

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Crumbled sausage	Roasted bell peppers	Shredded three-cheese blend
Pepperoni	Red onion	
Canadian bacon	Roasted garlic	
	Diced jalapeños	
	Black olives	
	Mushrooms	

BUFFALO CHICKEN

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Fried chicken wings	Pickled celery	Buffalo sauce
		Blue cheese crumbles
		Ranch dressing

LOADED MONTREAL MAC

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Ground beef	Sliced scallions	Shredded cheese
		Sriracha
		Ranch dressing
		Seasoned French fries

ULTIMATE TACO

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Seasoned ground beef	Corn kernels	Pico de gallo
	Jalapeños	Guacamole
		Tortilla chips
		Sour cream
		Cilantro



To get started with your *Stouffer's*® White Cheddar Mac & Cheese customization station, call your Nestlé Professional representative.
1.800.288.8682 | nestleprofessional.com/Stouffers



¹Q4 2015-Q4 2017; Mintel Health Dining Trends Report, March 2018
²Mintel, Flavor Innovation on the Menu, February 2018
³Mintel Menu Insights, Q4 2017

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Make-It-Your-Own Mac

Stouffer's® White Cheddar Mac & Cheese
Customization Station Guide



Creamy 9-month-aged white cheddar and tender cavatappi create the perfect foundation for ultimate customization. Create your own station for an experience that's unique to every customer.



TREND:

Vegetarian

Appeal to the many seeking meatless options with hearty, comforting mac & cheese that makes veggies worthy of center plate.



TREND:

Smoked & Charred

Play up creativity and depth of flavor with on-trend smoky flavors from the grill perfectly paired with the tang of white cheddar.



TREND:

Turn Up the Heat

Complement smooth, creamy mac with the adventurous, out-there flavors consumers seek, from intense heat to complex layers of spice.

VEGETARIAN/VEGAN MENU ITEM CLAIMS HAVE INCREASED 68%.¹

68%

Create your customization station with:

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Roasted chickpeas	Roasted broccoli	Herbs
Stewed navy beans	Grilled onions	Chef-mate® Cheddar Cheese Sauces
Roasted black beans	Carrots	Toasted almonds
Fried tofu	Parsnips	Sesame seeds
Steamed edamame	Beets	Rosemary
	Sprouts	Almonds
	Brussels sprouts	Wild rice
	Caramelized sweet onions	Minor's® GreenLeaf™ Basil Pesto
	Butternut squash	Croutons
	Sun dried tomatoes	Popped sorghum
	Wilted spinach	Crispy quinoa
	Arugula	

SMOKED IS ONE OF THE FASTEST GROWING FOOD FLAVORS.²

Create your customization station with:

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Brisket	Pickles	Texas toast
Pulled pork	Grilled onions	BBQ sauce
Ribeye steak	Pickled shallots	Fried onion strings
Cedar-grilled salmon	Corn	Pimento cheese
Beer-can chicken	Scallions	Coleslaw
Grilled shrimp	Collard greens	Pico de gallo
Bacon bits	Green beans	Salsa verde
	Mustard greens	Smoked almonds
		Croutons
		Pepper vinegar
		Lemon wedge

59%

SRIRACHA IS STILL EXPANDING AS A FLAVOR ON MENUS, UP 59% IN THE PAST 2 YEARS.³

Create your customization station with:

PROTEINS	VEGGIES	FLAVORFUL FINISHES
Chorizo	Jalapeños	Sriracha
Gochujang salmon	Scallions	Cilantro
Chicken thighs	Corn kernels	Sesame seeds
Spicy sausage links	Pickles	Red Pepper Hot Sauce
Spicy turkey sausage	Green chili	Pepper jack cheese
Grilled shrimp	Poblano peppers	Pimento cheese
Black beans	Yellow onions	Red chili flakes
	Bell peppers	Spicy Cheese Flavored Snacks
	Grape tomatoes	Basil
		Spicy marinara
		Toasted coconut
		Cilantro
		Avocado
		Rice
		Lime
		Cotija cheese