



MAC & CHEESE
TO *the Max*



Loaded Mac
& Cheese Potato

Stouffer's[®] White Cheddar Mac & Cheese for Every Daypart

Don't just customize your mac & cheese—maximize it. Creamy 9-month-aged white New York Sharp Cheddar and tender cavatappi continue to inspire with ideas that span the menu from all-day breakfast (*yes, breakfast*) to entrées and more.





Breakfast All Day

Add even more cheesiness and comfort to morning foods that easily expand into all-day favorites.

Chicken & Mac & Cheese Waffles

Mac & cheese griddled in a waffle maker creates a savory foundation for crispy fried chicken and spicy-sweet accompaniments.

Top a Stouffer's White Cheddar Mac & Cheese "Waffle" with:

- Blackberry-Thyme Jam
- Fried Chicken
- Sriracha Honey Butter
- Chives

Pimento Mac & Cheese Toast

Inspired by widely loved avocado toast, this version boasts creamy sharp cheese flavors paired with a rich, runny egg.

Top Thick-Cut Pumpernickel Bread with:

- *Stouffer's* White Cheddar Mac & Cheese
- Pimento Cheese
- Fried Egg
- Fresh Thyme

Everything Brunch Bagel

Everything about this brunchified sandwich appeals with the perfect balance of indulgent and fresh flavors.

Sandwich between a sliced, buttered Everything Seasoned Bagel:

- *Stouffer's* White Cheddar Mac & Cheese
- Thick-Cut Bacon
- Avocado
- Arugula
- Pickled Red Onion
- Sunny-Side Up Egg





Shareables

Create even more irresistibility around apps with the creamy comfort of mac & cheese paired with unique ethnic flavors.

Caprese Flatbread

Cheesy bread meets fresh, caprese-style flavors in a truly unique shareable flatbread.

Top thin, crispy Lavash-Style Bread with:

- *Stouffer's* White Cheddar Mac & Cheese
- *Minor's*® GreenLeaf™ Basil Pesto
- Fresh Tomato Slices
- Mini Mozzarella Pearls
- Balsamic Reduction
- Fresh Basil

Stuffed Mac Buns

Fluffy pastries hold creamy mac & cheese with a spicy kick from spreadable pork solumi called 'Nduja.

Fill the top of Pastry Dough with:

- *Stouffer's* White Cheddar Mac & Cheese
- 'Nduja
- Sliced Scallions
- Crispy Fried Onions

Cajun Mac Bites

White Cheddar Mac becomes poppable and perfect for dipping—formed into balls, battered and fried with andouille sausage.

Form arancini-style bites with:

- *Stouffer's* White Cheddar Mac & Cheese
- Andouille Sausage
- Creole Seasoning
- Beer Batter

Create a Dipping Sauce with:

- Hot sauce
- Mayo





Sides

Mac & cheese is no stranger to the side of the plate. Here, it gets an upgrade with signature flavors and flair.

Cilantro Pesto & Poblano Mac

Mexican flavors abound in a creamy, comforting side with subtle crunchiness from pepitas.

Toss Stouffer's White Cheddar Mac & Cheese with:

- Minor's® GreenLeaf™ Cilantro Pesto
- Queso Fresco
- Roasted Poblano Peppers
- Fresh Cilantro
- Toasted, Salted Pepitas

Wild Mushroom White Cheddar Pasta

Mac & cheese gets heartiness from wild mushrooms for an elegant side that can just as easily be served as an entrée.

Combine Stouffer's White Cheddar Mac & Cheese with:

- Wild Mushrooms
- Garlic
- Shallots
- Onions
- Scallions
- Truffle Oil

Loaded Mac & Cheese Potato

Two classics become one in a savory potato boat filled with creamy embellished mac and cheese.

Fill a seasoned Twice Baked Potato Shell with:

- Stouffer's White Cheddar Mac & Cheese
- Parmesan Cheese
- Crispy Garlic Chips
- Fresh Chives





Entrées

From healthful to decadent, make your mac a hearty meal bursting with creaminess, comfort, and satisfying flavor.

Autumn Acorn Squash Bowl

A hearty vegetarian dish comes to life in a flavorful combination of autumn favorites.

Create a bowl from a Roasted Acorn Squash Half and fill with:

- Stouffer's White Cheddar Mac & Cheese
- Smoked Onions
- Dried Cherries
- Sage
- Crispy Fried Kale

Burnt Ends Mac & Cheese Poutine

KC-style BBQ meets southern style poutine with the unique twist of creamy mac & cheese standing in for gravy.

Load hot, crispy French Fries with:

- Stouffer's White Cheddar Mac & Cheese
- Brisket Burnt Ends
- KC-Style BBQ Sauce
- Jalapeño Cheese Curds
- Crispy Onion Straws
- Fresh Chives

Grilled Mac & Cheese

Grilled cheese gets a savory, satisfying upgrade featuring mac & cheese plus more melting cheese.

Sandwich and griddle Thick-Cut Sourdough with:

- Stouffer's White Cheddar Mac & Cheese
- White Cheddar Cheese Slices

Serve alongside Tomato Bisque featuring:

- Roasted Tomatoes
- Cream
- Minor's® GreenLeaf™ Basil Pesto

▶ **TIP: For a real showstopper, swap out the sourdough for glazed donuts.**





Imaginative Indulgences

Our mac & cheese won't hold you back. Get inspired with a lot of flavor and ideas that are a little more out there.

Lobster Tail Mezcal Mac

Lobster mac goes next level with indulgent ingredients that offer hints of authentic Mexican flavor.

Stuff a hollowed out Lobster Tail with:

- Stouffer's White Cheddar Mac & Cheese
- Smoky Mezcal
- Fresh Lime
- Butter-Poached Lobster

Tower of Mac & Wings

Mac & cheese-stuffed onion rings alternate with Buffalo-sauced chicken wings for an over-the-top offering.

Create a tempting tower with:

- Stouffer's White Cheddar Mac & Cheese
- Beer-Battered Onion Rings
- Chicken Wings
- Buffalo Sauce

Drizzle with Lemon-Herb Ranch sauce:

- Lemon
- Herbs
- Creamy Ranch

Mac & Cheese Brisket Sandwich

Mac & cheese redefines the humble sandwich formed into bun-shaped patties that stand in for bread and add wow factor.

Build a signature BBQ novelty with:

- Stouffer's White Cheddar Mac & Cheese
- Smoky, Thick-Cut Brisket
- Caramelized Onions
- Carolina Gold BBQ Sauce
- Coleslaw



For complete recipes and more, visit
nestleprofessional.us/stouffers/white-cheddar-mac



To get creative with *Stouffer's* White Cheddar Mac & Cheese on your menu, call your Nestlé Professional representative.

1.800.288.8682 | nestleprofessional.us/Stouffers

