



# SMOKEY BACON CHEDDAR MAC N CHEESE



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Can easily be pre-prepared
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 SERVINGS

**200 g** QimiQ Sauce Base

**150 g** Patrick Cudahy Smoked Bacon, diced

**100 g** Red onion(s), diced

**125 g** Chicken stock

**2 g** Nutmeg, freshly ground

**350 g** Cabot Clothbound Cheddar Cheese, grated

Salt and pepper, to taste

**400 g** Orecchiette Pasta, cooked firm to the bite

**50 g** Bread crumbs

## METHOD

1. Preheat the oven to 350° F/175° C.
2. In a medium size skillet cook bacon until crisp. Remove bacon from pan and allow to cool.
3. In the same skillet with reserved bacon fat add red onions and cook till translucent. Remove from heat, set aside to cool.
4. With an immersion blender process the onion mixture, QimiQ Sauce Base, chicken stock, nutmeg, 3/4 of the cheddar, salt and pepper to taste.
5. Alternately layer the pasta, bacon, QimiQ Sauce Base mix and ½ of remaining cheddar in a greased baking dish, repeat 2x s.
6. Cover and bake in oven for 20 minutes.
7. Remove casserole from oven and uncover. Sprinkle with panko and rest of cheddar, put back in oven and cook till desired color has been reached.