

RECIPE FOR THE HOME CHEF

MAC BAR PIE

Ingredients:

- Noodles & Company Mac Bar
- 1 1/3 c Cheez It crackers
- 1/4 c Butter
- 1 c chopped leftover roasted turkey
- 3 c Wisconsin Mac & Cheese from Mac Bar
- Shredded cheeses from Mac Bar
- Left over BBQ or Buffalo sauce
- Mac Bar green onions

Preparation:

1. Place Cheez It crackers into a food processor and pulse until fine crumbs. Blend in melted butter.
2. Press crumb mixture into pie plate pressing firmly against bottom and around sides of 9-inch pie pan
3. Bake crust 10 minutes at 350°F
4. Into a bowl mix turkey and Mac & Cheese together and place in pie crust
5. Top with shredded cheeses from Mac Bar
6. Bake 350° for 30 - 40 mins until hot and bubbling
7. Top with green onions, serve and enjoy!



RECIPE FOR THE HOME CHEF

KIDS MAC BAR

SERVES 15-20 KIDS

Ingredients:

- Noodles & Company Mac Bar
- Pretzel sticks
- Goldfish crackers
- Mini pepperoni
- Easy cheese (frosting)
- Cupcake liners

Preparation:

1. Place pretzel sticks, goldfish, pepperoni in small bowls along with other Mac Bar topping ingredients
2. Fill cupcake liner half full of Mac & Cheese place all liners on a tray at the beginning of the toppings bar
3. Use easy cheese for frosting effect on the tops of each mini mac
4. Each child will go through to decorate their Mac cupcake as they like

Enjoy!



RECIPE FOR THE HOME CHEF

THANKSGIVING MAC BAR BAKE

SERVES 8-10

Ingredients:

- 3 c leftover stuffing
- 2 c chopped leftover roasted turkey
- 1 c leftover cooked vegetables from Thanksgiving and Mac Bar
- 3 c Wisconsin Mac & Cheese from Mac Bar
- 3 c leftover mashed potatoes
- Shredded cheeses from Mac Bar
- Remaining green onions and jalapeno crispies from Mac Bar
- 1 c leftover gravy

Preparation:

1. Preheat the oven to 375° and oil a 9x13-inch baking dish
2. Spread stuffing evenly in the bottom and up the sides of the prepared baking dish.
3. Mix turkey, left over vegetables, Mac & Cheese in a bowl until well combined and pour over stuffing and spread into an even layer.
4. Top with mashed potatoes to cover and sprinkle with Mac Bar cheeses, green onions, and jalapeno crispies.
5. Bake until heated about 30 - 40 minutes, serve with gravy and enjoy!

RECIPE FOR THE HOME CHEF

UGLY HOLIDAY SWEATER MAC BAR

SERVES 10

Ingredients:

- Noodles & Company Mac Bar
- Slices of cheese
- Festive cookie cutters
- Pie crust, favorite store bought
- Food coloring and brushes

Preparation:

For cheese frico shapes

1. Lay slice of cheese on cutting board and press out shapes using cookie cutters
2. Place cut-out shapes on lined baking tray and bake at 350° for 4-6 minutes until golden brown, let cool completely to harden
3. Once hardened insert bottom of shapes at a slight angle so each shape is standing up in the Mac Bar pan

For pastry cut outs

1. Lay pie crust out on lightly flour dusted surface prick with fork all over to prevent bubbling when cooking
2. Flip dough to "face up" smooth side, use cookie cutters to cut shapes
3. Place on lined baking sheet bake at 300° for about 10 minutes until just golden on bottoms
4. Let cool completely and then decorate with food coloring
5. Once completed, arrange on top of Mac Bar pan, serve and enjoy!