

Farmer-Owned
LAND O LAKES®
FOODSERVICE

You have been sent home with 4 pounds (64 oz) of pasta and 1 (106oz) pouch Land O Lakes® Ultimate Cheddar™ Cheese Sauce to make the “Ultimate Macaroni and Cheese” recipe.

This cheese sauce is shelf-stable until the moment you open it. **Once the pouch is opened it MUST be refrigerated and used within 3 days of opening.**

There are two ways to portion your cheese sauce (it can get messy!) for the recipe:



Pour into a measuring cup

OR



Pour into a large bowl and use a rubber spatula to help measure

Once you open the pouch and portion your cheese, you must refrigerate the remaining cheese immediately. Here are some ways to store your remaining cheese sauce at home:



Use a clip or piece of tape to close edge.

Place clipped bag into additional storage bag to minimize exposure to air and catch any spills. Store in refrigerator and use within 3 days of opening pouch.

OR



Scrape cheese toward cut opening using a scraper or spatula. Pour into storage container(s) and cover tightly. Store in refrigerator and use within 3 days of opening pouch.



Ultimate Macaroni and Cheese with Land O Lakes® Ultimate Cheddar™ Cheese Sauce

Total servings per recipe: Varies depending on size of batch

Total recipes possible per pouch of cheese sauce: Varies depending on size of batch

Recipe

Ingredients	Serves 4 (1 cup each)	Serves 8 (1 cup each)	Serves 12 (1 cup each)
Dry Pasta (Cook according to manufacturer's directions, drain)	2 cups (8 ounces)	4 cups (16 ounces)	6 cups (24 ounces)
LAND O LAKES® Ultimate Cheddar™ Cheese Sauce	1 1/3 cup (13.25 ounces)	2 2/3 cup (16.5 ounces)	4 cups (39.75 ounces)
Skim Milk (OPTIONAL)	1/4 cup	1/2 cup	3/4 cup
Dry mustard (OPTIONAL)	1/4 teaspoon	1/2 teaspoon	1/2 – 3/4 teaspoon
Granulated onion (OPTIONAL)	1/8 teaspoon	1/4 teaspoon	1/4 – 1/2 teaspoon
Hot sauce (OPTIONAL)	Dash	Dash	Dash

Preparation

STEP 1

Prepare macaroni according to manufacturer's directions. Drain. Set aside.

STEP 2

In a saucepan, heat cheese sauce over medium heat, stirring occasionally. If desired, add milk and seasonings. Cook over medium heat, stirring occasionally, until heated through (to 165°F) and smooth.

STEP 3

In a large bowl, combine hot cheese sauce mixture and pasta; stir to combine. Serve immediately. Refrigerate leftovers.

Recipe Tips and Variations*:

- When reheating refrigerated leftovers, add a small amount of additional liquid like milk or water and heat to 165°
- Taco Mac: Add taco seasoned cooked beef or chicken and salsa
- Italian Mac: Add cooked ground Italian sausage and dried Italian seasoning
- Cheeseburger Mac: Add cooked ground beef and sautéed onions
- Chili Mac: Add chili beans, chili powder, and cumin
- Curry Mac: Add curry powder, cooked peas and roasted cauliflower
- Buffalo Chicken Mac: Add Buffalo style hot sauce and breaded chicken tenders

****Nutrition information does not reflect the information in these recipe tips***



Nutrition Facts per Serving: 1 (rounded) cup and includes all optional (milk & seasoning) ingredients

NUTRITIONAL INFORMATION

Serving Size	9 ounces
Calories	353 calories
Fat	11 grams
Sat. Fat	7 grams
Trans Fat	0 grams
Cholesterol	34 milligrams
Sodium	627 milligrams
Carbohydrates	49 grams
Dietary Fiber	5 grams
Sugars	0 grams
Protein	18 grams
Vitamin A	394 IU
Vitamin C	.14 milligrams
Calcium	382 milligrams
Iron	2 milligrams