

Chicken & Apple Mac

Servings: 5

INGREDIENTS

- 8 oz Metro Deli™ Deep Fried Chicken Breast, thick sliced, grilled, cubed
- 1 qt Glenview Farms® Heavy Whipping Cream
- 3 oz Rykoff Sexton™ Pure Vermont Maple Syrup
- 3 oz smoked Gouda, shredded
- 12 sl Patuxent Farms® Bacon, cooked & crumbled
- 8 oz Molly's Kitchen™ Creamy Smoked Gouda Macaroni & Cheese Bites
- 2 ea Granny Smith apples, cored, thinly sliced
- 10 oz rotini pasta

PREPARATION

Heat cream, reduce. Add smoked Gouda and maple syrup. Season. Add chicken.

Cook rotini according to instructions. Cool. Set aside. Fry macaroni & cheese bites until crispy.

Retherm pasta, toss into hot sauce with the mac & cheese bites, bacon and apples.

Place into 5 heat proof serving dishes. Bake for 10 min. until top is brown and sauce is bubbly.

