



Mac and Cheese Chimichanga

Prep time: Cook Time: Servings: 1

Combo/Fusion,Entrees,Appetizers/Sides/Snacks,Fry-Ready Tortillas,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Fry-Ready Tortilla	37185		1 Each
Pepper Jack Cheese		shredded	1 Oz.
Macaroni and Cheese		See Related Recipe	4 Oz.
Broccoli Florets		chopped and blanched	1 Oz.
Chipotle Ranch Dressing			1 Oz.
Chile Pepper		to dust	

Instructions

1. Heat Mission® Flour Tortilla and place on work surface.
2. Spread dressing evenly over surface of tortilla.
3. Distribute cheese over tortilla.
4. Place macaroni and cheese in center of tortilla.
5. Top with broccoli and tightly roll burrito-style, brushing top half of tortilla with hot water to seal if needed.
6. Gently place in fryer seam side down, and fry until tortilla is lightly golden brown.
7. Drain from fryer and dust with chili pepper.
8. Cut in half and serve immediately.



Macaroni and Cheese

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Extra Virgin Olive Oil			1 tsp.
Fresh Garlic		chopped	1 Oz.
Yellow Onions		diced	4 Oz.
White Vermouth			4 Oz.
Heavy Cream			1 Pint
Shredded Cheddar Cheese			4 Oz.
Cojita Cheese		crumbled	4 Oz.
Parmesan Cheese		shredded	2 Oz.
Kosher Salt			1/2 tsp.
White Peppers			1/4 tsp.
Applewood Smoked Bacon		cooked and diced	4 Oz.
Elbow Macaroni		cooked	1/2 Lbs.

Instructions

1. Heat olive oil in sauce pan.
2. Add garlic and onions. Sauté until translucent.
3. Add vermouth and reduce by two-thirds.
4. Add cream and reduce by half.
5. Fold in cheeses until melted. Add salt and pepper.
6. Add in macaroni and bacon.
7. Remove from heat.
8. Chill. Label, date and refrigerate.

