

Smokey Kale and Caramelized Onion Whole Grain Macaroni & Cheese



Build using Stouffer's® Macaroni and Cheese for the Street Food Action Station

Yield	11 oz.
Serves	1
Preparation time	2 minutes
Cooking time	1 minute

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	1 cup		STOUFFER'S® Macaroni and Cheese made with Whole Grains 4x64oz US	hot
2	oz	1/4 cup		Kale, plain	braised, chopped
1/2	oz	1 tbsp		Red onions	caramelized
1/4	oz	1 tbsp		Ham, 25% less sodium	diced
1/4	oz	1 tbsp		Gouda cheese	smoked, shredded

Preparation Steps

1. Scoop 1 portion of macaroni and cheese into a mixing bowl.
2. Combine macaroni with chosen customizable options.
3. Place customized macaroni and cheese into a serving dish and top with guest's choice of additional garnishes.

Chef's tip

Top with toasted breadcrumbs and a few dashes of hot sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	382.8
Energy (Kj)	1684.1
Protein (g)	18.3
Carbohydrate, total (g)	36.9
Fats, total (g)	18.7
Sugars, total (g)	6.8
Fats, saturated (g)	7.6
Fiber, total dietary (g)	3.3
Sodium (mg)	984.9
Calcium (mg)	423.9
Cholesterol (mg)	38.4
Iron (mg)	20.5
Fats, monounsaturated (g)	4.9
Fats, polyunsaturated (g)	4.3
Vitamin A (µg_RAE)	447.7
Vitamin C (mg)	71.8

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Signature Macaroni & Cheese



1 Cup

Macaroni & Cheese +

CREATE SIGNATURE MAC & CHEESE USING *MINOR'S* FLAVOR CONCENTRATES

Ancho	Chipotle	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 tsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp

MACARONI & CHEESE STATION

MENU CONCEPTS

black forest mac

a mélange of wild mushrooms finished with fontina cheese, truffle oil, and chives

blt mac

Fire Roasted Jalapeño ranch dressing*, diced tomato, and lettuce topped with crumbled bacon

buffalo mac

smoked chicken, buffalo sauce, celery, and blue cheese

carbonara mac

prosciutto, peas, garlic, and caramelized onions topped with Alfredo Sauce Concentrate and asiago cheese

cheeseburger mac

ground beef, lettuce, tomato, onion, and pickled jalapeños

cowboy mac

chili, onions, cheddar cheese, and crispy fried onions

grecian mac

feta cheese, spinach, and Roasted Garlic topped with chopped kalamata olives

italian mac

Sun Dried Tomato Pesto mac*, italian sausage, and spinach

lobster mac

lobster, braised leeks, peas, and gouda cheese

parisienne mac

Herb de Provence mac* with roasted pears, bacon, and crumbled blue cheese

philly mac

grilled beef tenderloin, caramelized onions, peppers, and cheddar cheese

poblano mac

Fire Roasted Poblano mac*, diced chicken, and scallion

ragin' cajun mac

andouille, red beans, cajun spice, and tomato

shrimp mac

shrimp, bacon, and white cheddar cheese

southwest mac

Chipotle mac*, grilled chicken, peppers, onions, black beans, and cheddar cheese tomato

sunday mac

diced virginia ham and peas

rustic mac

Roasted Garlic mac*, roasted celery root, carrot, onion, and turnip

* see recipe in the Signature Flatbread matrix

* see the Signature Mac & Cheese matrix

Featured Minor's Products: Alfredo Sauce Concentrate 6x13.6oz US, Chipotle Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Jalapeño Flavor Concentrate Gluten Free 6x13.6ozUS, Herb de Provence Flavor Concentrate Gluten Free 6x12.8ozUS, Roasted Garlic Flavor Concentrate Gluten Free 6x1Lb US, Sun Dried Tomato Pesto Flavor Concentrate Gluten Free 6x13.6ozUS



MACARONI & CHEESE STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 1lb panko breadcrumbs (optional)

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs local seasonal produce^
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- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^ (optional if you are also buying meat)
- ☐ 3 lbs local seasonal produce^ (optional if you are also buying cheese)

^Additional produce ideas: apples, artichokes, asparagus, broccoli, brussel sprouts, carrots, caramelized onions, chard, corn, fresh herbs, hot and mild peppers, kale, leeks, mushrooms, peas, seasonal squashes, scallions, spinach, tomatoes, and many other options can all be added to increase guest customization.

> Frozen

- ☐ 2 cases Stouffer's® 4x64 oz Macaroni and Cheese made with Whole Grains

> Protein

- ☐ 4 lbs protein^

^ Additional protein ideas: beef, chicken thighs or breasts, pork loin, shellfish, steak or turkey marinated in Minor's® Flavor Concentrates or Ready-to-Use Sauce all work well on this station. Bacon, ham, pepperoni, prosciutto or sausage are other options. For increased guest customization, use a combination of meats and let your guests decide which option they would like.

> Dairy

- ☐ 2 lbs cheese*

* A variety of interesting cheeses can be offered to increase guest customization: aged provolone, blue cheese, boursin, brie, cheddar, dill havarti, feta, goat cheese, gouda, gruyere, habanero cheese, horseradish cheddar, pimento and smoked cheddar.

> Refrigerated

- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors.
- ☐ 2 lbs cheese*

MACARONI & CHEESE STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Cook Crumble or grate cheese garnish 2 lbs (optional)
- ☐ Prepare 4 oz each various herbs (optional)
- ☐ Secure 5 trays 64 oz cases Stouffer's® Macaroni and Cheese made with Whole Grains
- ☐ Secure and prepare 3 lbs local seasonal produce
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- ☐ Secure and prepare 4 lbs protein (optional, substitute for one of the vegetables)
- ☐ Toss breadcrumbs with olive oil and toast until golden (optional)
- ☐ Secure squirt bottle of olive oil for sautéing

> Day of Service

- ☐ Prepare five (5) 64 oz trays Stouffer's® Macaroni and Cheese made with Whole Grains

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans (2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding macaroni & cheese hot
- ☐ Containers for holding ingredients cold (6-8)
- ☐ ¼ Cup scoops for vegetables (6)
- ☐ Tablespoon for optional cheeses
- ☐ ¼ Cup scoop for optional proteins or signature vegetables
- ☐ Serving utensils (2)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container