

Chorizo & Poblano Mac & Cheese

TOTAL TIME
30
mins

SERVING / SIZE
8.5 oz.
(1 cup)

SERVINGS
8



Spicy chorizo sausage and roasted chili peppers complement the creaminess of *Campbell's*® White Cheddar Macaroni and Cheese. This fun Tex-Mex twist on a classic will leave your guests wanting more!

MADE WITH



White Cheddar Macaroni & Cheese
CASE CODE 28156



Verve® Roasted Poblano & White Cheddar
Soup with Tomatillos
CASE CODE 26820

Ingredients

14 g	Unsalted Butter, melted
1.4 g	Chili Powder
112 g	Panko
30 mL	Canola Oil
680 g	Chorizo Sausage, sautéed
10 g	White Onions, medium dice
1 pouch (1.81 kg)	White Cheddar Macaroni & Cheese
500 mL	Verve® Roasted Poblano & White Cheddar Soup with Tomatillos
115 g	Roasted green chiles, drained
6 g	Salt
1 g	Black Pepper
360 g	White Cheddar Cheese, shredded
10 g	Cilantro, chopped

Directions

- 1 Preheat oven to 180°C (350°F).
- 2 In a medium bowl, add melted butter, chili powder & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside.
- 3 Using a medium sauce pot heat oil over medium heat, brown chorizo for 3 minutes add cook onions for 3-4 minutes.
- 4 Add White Mac & Cheese, Poblano soup, green chiles, simmer for 2 minutes on low heat.
- 5 Add salt & pepper, mix in cheddar cheese & cilantro, let simmer for 3 minutes.
- 6 Place mixture in large serving vessel.