



Cheddar Chzy Mac Muffins

Servings: 24

Serving Size: 2 muffins

Ingredients:

- 1 14-ounce tub Kaukauna Sharp Cheddar
- 1 pound elbow macaroni, small, uncooked
- Kosher salt & ground black pepper, to taste
- 1/3 cup egg whites, liquid
- Pan spray, as needed
- 1 cup toasted breadcrumbs, Italian style

Preparation:

Cook macaroni per box instructions until soft, but not mushy. Pour into colander; drain water but don't rinse pasta. Remove cap & peel the inner seal of Kaukauna tub; microwave tub 30 sec to soften cheese. Mix cheese & pasta in a mixing bowl while both are hot, then stir in egg whites. Salt & pepper to taste. Pan-spray 4 mini nonstick muffin baking pans (each pan makes 1 dozen) to coat the inside of the muffin holes. Fill each hole with 1 heaping tablespoon of mac n' cheese mixture, mounding the centers for a "baked muffin" look. Sprinkle muffin tops with 1 teaspoon of Italian breadcrumbs. Bake 20 min at 350°F. Remove from oven and let cool in the pans for 1 min to hold their shape. Release from pan. Serve hot from a serving platter or basket, and enjoy!

Helpful Hints