#### **Tupperware**<sup>®</sup>

Serves: 2 · Serving size: 11/2 cups



### Bacon Beer CHEDDAR MAC

(from Cheddar Spread)

1 cup (leftover) Bacon Beer Cheddar Spread (see recipe)
3 dashes hot sauce
3 tbsp. heavy cream
2 tbsp. salted butter, melted
3 cups cooked elbow macaroni
1 la a medium head, stir tesether Bacon Bacr Cheddar Spread

- In a medium bowl, stir together Bacon Beer Cheddar Spread, hot sauce, cream, butter and macaroni. Transfer mixture to the base of the MicroPro™ Grill.
- 2. Place cover on grill in casserole position. Microwave on high power 3 minutes. Remove from microwave, let stand 3 minutes. Serve warm.

Nutritional Information (per serving):

Calories: 880 Total Fat: 30g Saturated Fat: 16g Cholesterol: 75mg Carbohydrate: 125g Sugar: 6g Fiber: 6g Protein: 29g Sodium: 305mg Vitamin A: 19% Vitamin C: 0% Calcium: 16% Iron: 26%

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