



FIRECRACKER MAC & CHEESE



Smoked Gouda Bacon Mac & Cheese Bites fried and sautéed with Szechuan peppercorns, garlic, ginger, sesame oil and star anise, garnished with sliced scallions. Yield: 1 Serving

Ingredients:

8 Each	Smoked Gouda Bacon Mac & Cheese Bites [#0142020], Prepared According to Package Directions
1 Tbsp.	Sesame Oil
6 Each	Szechuan Peppercorns
1 tsp.	Garlic, Minced
3 Each	Ginger, Thinly Sliced
2 Each	Star Anise
6 Each	Szechuan Peppers
Garnish	Scallions, Sliced

Directions:

1. Heat up the sesame oil in a large sauté pan on medium-high heat.
2. Add in the Szechuan peppercorns, garlic, ginger, star anise and Szechuan peppers.
3. Cook the spices for 2 minutes, or until they have become fragrant.
4. Toss the **Smoked Gouda Bacon Mac & Cheese Bites** in the spices and cook for another minute.
5. Garnish with the scallions.