Birria Style Consommé with Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites

A savory birria style consommé served with **Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites** for a flavorful and hearty twist.

Yield: 6 servings

Ingredients:

30 Each - **Pepper Jack And Tequila Lime Flavored Mac & Cheese Bites [0142320],** prepared according to package directions
3 Cups - Beef Broth
½ Cup - Onion,Diced
½ Cup - Carrots,Diced
½ Cup - Celery, Diced
1 Tbsp - Garlic, Minced
1 Tsp - Cumin, Ground
1 Tsp - Oregano, Ground
½ Tsp - Cinnamon, Ground
¼ Tsp - Cloves, Ground
¼ Tsp - Salt
¼ Tsp - Black Pepper
1 Each - Bay Leaf
1 Each - Dried Ancho Chile, Seeded and Deveined
Garnish - Chopped Cilantro
Garnish - Lime Wedges

Directions:

1. In a large pot add beef broth, water, onion, carrots, celery, garlic, cumin, oregano, cinnamon, cloves, salt, pepper, bay leaf, ancho chile.
2. Bring to a boil over medium-high heat, then reduce heat to low and simmer for 2 hours or until reduced by half.
3. Strain the broth through a fine-mesh sieve into a clean pot.
4. Serve hot with **Pepper Jack and Tequila Lime Flavored Mac & Cheese Bites**, garnish with cilantro and lime wedges.

Eat Well, Live Well.