

## BACON MAC N' THREE CHEESE BAKE

This dinner can be prepared from frozen to enjoy today.

Large: Serves 5 to 6. Time to Table: 50–55 minutes.



1. Preheat oven to 350°F.
2. On stove top heat cheese sauce in sauté pan and stir until thawed.
3. Spray 9 x 13 baking pan with non-stick cooking spray. Add pasta and top with cheese sauce. Stir to combine. Cover with foil and bake 40 min.
4. Remove foil, stir and evenly sprinkle with bag of crunchy topping. Bake an additional 8-10 min. until golden.



# BACON MAC N' THREE CHEESE BAKE

<b>Nutrition Facts</b>	
Serving Size about 1 1/4 cups (300g)	
Servings Per Container 6	
Amount Per Serving	
<b>Calories 540</b>	<b>Calories from Fat 230</b>
% Daily Value*	
<b>Total Fat 26g</b>	<b>40%</b>
Saturated Fat 10g	<b>50%</b>
Trans Fat 0g	
<b>Cholesterol 70mg</b>	<b>23%</b>
<b>Sodium 1010mg</b>	<b>42%</b>
<b>Total Carbohydrate 50g</b>	<b>17%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 5g	
<b>Protein 23g</b>	
<b>Vitamin A 8%</b>	• <b>Vitamin C 8%</b>
<b>Calcium 25%</b>	• <b>Iron 4%</b>
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

## INGREDIENTS

Penne Rigati Pasta (Water, Enriched Semolina [Durum Wheat Semolina, Niacin, Ferrous Sulfate, Thiamine Mon nitrate, Riboflavin, Folic Acid]), Half & Half (Milk, Cream, Disodium Phosphate, Sodium Citrate, Carrageenan), Alfredo Sauce (Skim Milk, Cream, Water, Canola Oil, Parmesan Cheese [Cultured Milk, Salt, Enzymes], Modified Cornstarch, Soybean Oil, 2% of less of Parmesan Cheese Paste [Granular and Parmesan Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Water Salt, Lactic Acid, Citric Acid], Butter, Sea Salt, Whey Protein Concentrate, Cream, Datem, Spice, Seasoning [Cornstarch, Extractives of Turmeric and Annatto, Natural Flavor]), Water, Bacon Crumbles (Bacon [Cured with Water, Salt, Sugar, Sodium Erythorbate, Sodium Nitrite. May also contain, Dextrose, Flavoring, Honey, Potassium Chloride, Potassium Lactate, Smoke Flavoring, Sodium Diacetate, Sodium Phosphate]), Barbeque Chips (Potatoes, Safflower and/or Sunflower and/or Canola oil, Honey Powder (Dried Cane Syrup, Honey), Rice Flour, Sugar, Salt, Onion Powder, Yeast Extract, Tomato Powder, Paprika, Torula Yeast, Garlic Powder, Chili Pepper, Citric Acid, Cayenne Pepper, Paprika Extract (color), Natural Smoke Flavor), Cheese Blend (Mild Cheddar Cheese [Cultured Pasteurized Milk, Salt, Enzymes, Annatto (color)], Monterey Jack Cheese [Cultured Pasteurized Milk, Salt, Enzymes], Potato Starch, Corn Starch and Calcium Sulfate [to prevent caking], Natamycin), Parmesan Cheese (Pasteurized part skim milk, cheese culture, microbial enzymes, salt, powdered cellulose added for anti-caking), Panko Bread Crumbs (Wheat Flour, contains 2% or less of each of the following: sugar, yeast, soybean oil, salt), Chopped Garlic (Garlic, Water, Contains Less Than 1% Phosphoric Acid and Sodium Benzoate), Chicken Soup Base (Roasted Chicken and Chicken Juices, Salt, Sugar, Maltodextrin, Chicken Fat, Dehydrated Onion, Citric Acid, Turmeric, Natural Flavorings), Cornstarch, Shallots, White Pepper, Chervil, Paprika.

**Contains:** Milk, Soy, Wheat

**PERISHABLE:** For food safety and quality follow these instructions carefully: Keep refrigerated or frozen. Cook thoroughly. Check product temperature. Internal temperature must reach at least 165°F as measured by a food thermometer taken in several spots. Promptly refrigerate any leftovers. Our Table disclaims all liability in the event food safety instructions are not followed or the meal is not prepared in accordance with the enclosed cooking instructions.

Nutritional information is per serving unless otherwise stated and are based on standard formulations: variations may occur due to manufacture/supplier alterations and individual assembly and preparation.

NET WT 60 OZ (3 LB 12.2 OZ) 1800g