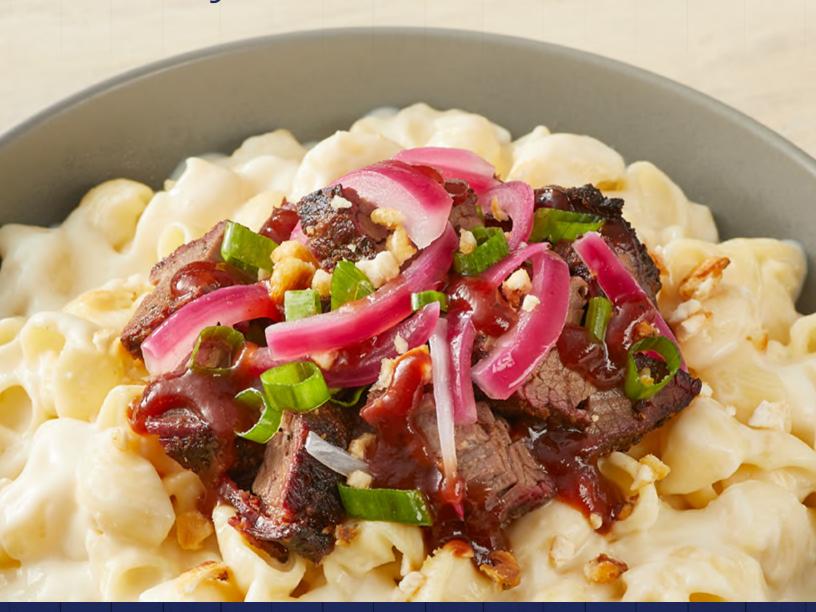


# Scratch-made Taste Ready-to-use Convenience



# Comfort Food Cooked to Perfection

Kettle Collection mac & cheese, sauces, and dips satisfy customer cravings while making it easy for you to offer scratch-made taste without slowing down your kitchen.



### Product Portfolio

### Mac & Cheese

Premium White Cheddar Macaroni & Cheese 20609057

Premium Extra Cheesy Macaroni & Cheese 20607986

Everyday Macaroni & Cheese 20609055

### Dips and Sauces

Premium Parmesan Spinach Artichoke Dip 20609061

Premium Alfredo Sauce 20607989

Premium Yellow Queso 20609060

Premium White Queso 20717632







# Mac & Cheese

Beloved favorites from the kid's meny yet sophisticated enough for fine dining.

Premium White				
Cheddar Mac & Cheese				
Premium macaroni and cheese	SAP#	GTIN	PACK SIZE	DOT CODE
made with Vermont type cheddar cheese blend and pipette	20609057	00619554004121	6/3 lb. pouches	638846
rigate pasta.				
Premium Extra				
Cheesy Mac & Cheese				
Yellow macaroni and cheese with	SAP#	GTIN	PACK SIZE	DOT CODE
elbow noodles, and a rich, creamy extra cheesy sauce.	20607986	30763089923561	6/5 lb. pouches	487139
Everyday Mac & Cheese				
Mac & Cheese  Traditional macaroni and cheese	SAP#	GTIN	PACK SIZE	DOT CODE
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,	<b>SAP #</b> 20609055	<b>GTIN</b> 00619554004169	PACK SIZE 6/3 lb. pouches	<b>DOT CODE</b> 638844
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
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Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				
Mac & Cheese  Traditional macaroni and cheese with elbow noodles in a creamy,				



# Everyday Mac & Cheese Sandwich

#### Description

Elevate your menu with this upgraded grilled cheese sandwich. Adding our classic and creamy macaroni and cheese will enhance the flavor and plate presentation.

#### **Ingredients**

1-2 cups of **Kettle Collection Everyday Mac & Cheese** 

2 slices of Thick-cut Honey Ham Sourdough Bread Butter as needed

#### **Yield**

1 serving

- 1. Toast 2 slices of sourdough bread in pan with a little butter for a crispy, golden brown texture.
- 2. Top one side of the toasted bread with slices of thick cut honey ham.
- 3. Finish the sandwich by adding warm Kettle Collection Everyday Mac & Cheese on the ham and top with other of toast.



### Fried Mac & Cheese

#### Description

Add crispy, crave-worthy fried mac & cheese bites to your appetizer menu. Each bite has a crunchy outside and deliciously soft creamy inside that will leave you wanting more.

#### **Ingredients**

- 1-2 cups of **Kettle Collection Mac & Cheese**
- 2 cups of **Golden Dipt PreDIPT™**
- 1-2 cups of Golden Dipt Coarse Panko
- 1 cup of Marinara sauce for dipping

#### **Yield**

1 serving

- Shape cold Kettle Collection Mac & Cheese into medium-size balls and place onto a waxed paper-lined tray.
- 2. Freeze macaroni and cheese balls for 2-4 hours.
- 3. Next prepare the coatings. Set aside a bowl of dry Golden Dipt PreDIPT™. In a different bowl, mix Golden Dipt PreDIPT™ and water for a wet mixture. In a third bowl fill with Golden Dipt Coarse Panko.
- 4. Coat the frozen balls in the dry Golden Dipt PreDIPT™ bowl.
- 5. Dip the dusted macaroni and cheese balls in the wet Golden Dipt PreDIPT™ mixture.
- 6. Coat the balls in the Golden Dipt Coarse Panko until fully covered.
- 7. Fry for approx. 2 minutes until golden brown.





# Dips and Sauces

Premium, flavorful classics for more than just Mexican or Italian fare.

Premium Parmesan Spinach Artichoke Dip				
Premium Spinach Artichoke Dip made with a blend of parmesan, Swiss and American cheeses.	<b>SAP #</b> 20609061	<b>GTIN</b> 00619554004206	PACK SIZE 4/4 lb. pouches	<b>DOT CODE</b> 638875
Premium Alfredo Sauce				
Creamy and indulgent alfredo sauce with parmesan, butter, garlic and cream notes.	<b>SAP #</b> 20607989	<b>GTIN</b> 00619554000246	PACK SIZE 6/5 lb. pouches	<b>DOT CODE</b> 685022
Premium				
Yellow Queso				
Rich and indulgently creamy	<b>SAP #</b> 20609060	<b>GTIN</b> 00619554004183	PACK SIZE 4/4 lb. pouches	<b>DOT CODE</b> 638850
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# Parmesan Spinach and Artichoke Flatbread

#### Description

Upgrade your appetiser offerings with a creamy and savory Mediterranean flatbread that will leave guests craving this menu item.

#### **Ingredients**

1 cup of **Kettle Collection Premium Parmesan Spinach Artichoke Dip** 

Flatbread

Grilled Shrimp

**Grape Tomatoes** 

Olives

Fresh Basil

#### **Yield**

1 serving

- 1. Lather a baked flatbread with warm Kettle Collection Premium Parmesan Spinach Artichoke Dip and top with grilled shrimp, grape tomatoes and olives.
- 2. Add fresh basil for a finishing touch.



### Seafood Alfredo Pasta

#### Description

Bring our crowd-pleasing Alfredo Sauce to your menu to ensure a lasting impression with customers. This rich, creamy flavor profile will appeal to customers looking for a decadent, comfort dish.

#### **Ingredients**

2 cups **Kettle Collection Premium Alfredo Sauce** 

Fettuccini Noodles Grilled Shrimp Grilled Zucchini Grilled Tomatoes

#### **Yield**

1 serving

- 1. Heat 2 cups Kettle Collection Premium Alfredo Sauce in a pan and add fettuccini noodles, grilled shrimp, grilled zucchini and grilled tomatoes to the sauce.
- 2. Mix well and serve warm.



### Scratch-made Taste



- Reduces kitchen complexities with simple heat and serve instructions.
- **High quality ingredients** cooked to perfection.
- Rich and creamy dairy notes.
- **Delicious recipes** for use "as is" or as a customizable base for signature dishes.
- **Cross-menu versatility** for use as an appetizer, entrée, side or topping.
- Consistent taste and texture regardless of skill level back-of-house.

# Ready-to-use Convenience

- Reduces kitchen complexities with simple heat and serve instructions.
- **Time and labor savings** over scratch-prepared and dry mixes.
- Multiple heating options including hot water bath, steam oven, stove top and microwave.
   Place unopened package directly into desired cooking method. Finished when internal temperature has reached 165°F.
- Excellent hot-hold performance up to 4 hours for pre-portioned and reheated product. For best quality, hold product between 140°F-165°F.
- Shelf life
  - Frozen = 365 days
  - Thawed, unopened = 5-7 days



Scratch-made Taste Ready-to-use Convenience

