



TSUMO
SNACKS

TSUMO SNACKS' HOT HOLIDAY MAC & CHEESE

INGREDIENTS (SERVES 6)

- 2 cups dry elbow macaroni shells or cavatappi
- 3 tablespoons butter or margarine
- 3 tablespoons all purpose flour
- 2 cups milk
- 1/2 teaspoon each salt and pepper
- 2 cups of shredded sharp cheese
- 6 10mg size bags of Fiery Hot TSUMO Snacks

INSTRUCTIONS

Preheat oven to 350°.

Bring a pot of water to a boil; add a generous sprinkling of salt.

While the pasta cooks, melt the butter in a skillet or a large pot.

Add the flour to the butter and stir over medium heat until the mixture is lightly browned; 1-2 minutes.

Add the milk and whisk to remove any lumps and add the salt and pepper.

Cook over medium-high heat until the sauce thickens and starts to bubble (about 6 minutes).

Stir in the cheese and whisk until smooth and melted. Turn off the heat.

When the pasta is almost done but still firm, drain it and add to the sauce.

Smash all 6 bags of Fiery Hot TSUMO Snacks into little crunchy bits.

Sprinkle about 2 bags of the Fiery Hot dust on top and bake for 20-25 minutes in a buttered dish.

Let the TSUMO Mac set, and add the remaining 4 bags of Fiery Hot dust.

Get snacking!

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