



BUFFALO CHEESY MAC CUPS

Take comfort food to the next level with these Buffalo Cheesy Mac Cups — a bold, bite-sized mashup of creamy mac and cheese, spicy buffalo flavor and delicious pizza dough. Rich's Ready-to-Stretch Individual Pizza Dough makes the perfect base for handheld muffin-tin magic, while Farm Rich® Whole Grain Rich Cheesy Mac Bites bring the crave-worthy cheesy center. Drizzle with buffalo sauce and serve with ranch for a crowd-pleasing snack or meal!

Yield: 4 Cups

INGREDIENTS

RICH'S Ready-To-Stretch Individual Pizza Dough, 80 6.0-Oz (#17090)

RICH'S FARM RICH WHOLE GRAIN RICH CHEESY MAC BITES, 6 5-LB BAGS (#23400)

2 tbsp. Buffalo Sauce

Ranch, for dipping

DIRECTIONS

- 1 Preheat oven to 400°F
- 2 Thaw your Ready-to-Stretch Individual Pizza Dough according to package instructions
- 3 Cut the dough into 4 equal pieces and stretch each piece into a small circle
- 4 Press each dough circle into a greased muffin tin to form a dough cup
- 5 Bake the dough cups until lightly golden
- 6 While baking, heat Cheesy Mac Bites according to package instructions
- 7 Cut Cheesy Mac Bites in half, and place 3-4 halves into each pre-baked dough cup
- 8 Drizzle each with buffalo sauce
- 9 Serve with ranch

