



CHEESY MAC BITE RANCH BAKE

These cheesy mac bites get a full Tex-Mex upgrade with a crisp outside, creamy inside, and loaded with a warm, ranch-coated mix of fajita-seasoned chicken, tomatoes, spices, and melted mozzarella. Once everything bakes together, you get this layered, pull-apart pan of crunchy, cheesy, savory bites that feel playful and big on flavor. It's comfort food with a little swagger, built for easy scooping and sharing.

Yield: 1 Table Pan

INGREDIENTS

20 lb	RICH'S FARM RICH WHOLE GRAIN RICH CHEESY MAC BITES, 6 5-LB BAGS (#23400)
12 lb	Chicken Fajita Seasoned Strips, Cooked
1 lb	Light Ranch Dressing
8 lb	Shredded Mozzarella Cheese
12 lb	Tomatoes, canned, diced in water
1/8 C	Garlic powder
1/8 C	Black Pepper
1/8 C	Onion powder

DIRECTIONS

- 1 Thaw fajita chicken meat according to the included instructions.
- 2 In a 4" steam table pan, line with parchment paper and spray with butter spray to prevent sticking.
- 3 Line mac and cheese bites in a single layer in the pan.
- 4 Bake mac and cheese bites for 10 minutes at 350°F. Set aside in the warmer until ready to top with chicken ranch mixture.
- 5 While the mac and cheese bites are baking, line a sheet pan with parchment paper.
- 6 Evenly spread chicken fajita meat on the pan.
- 7 Bake at 350°F for 10 minutes or until internal temperature reaches 165°F.
- 8 Allow chicken fajita meat to slightly cool before cutting chicken into small 1/2" cubes.
- 9 In a bowl, add ranch dressing, diced chicken fajita meat, garlic powder, onion powder, black pepper, diced tomatoes, and toss together until all ingredients are evenly distributed throughout mixture.
- 10 Add 3/4 of the mozzarella cheese to the mixture and toss together.
- 11 In the 4" steam table pan, scoop and evenly distribute the chicken ranch mixture from the bowl onto the mac and cheese bites.



12 Use the remaining 1/4 of the cheese and evenly distribute across the pan.

14 Remove from oven and let cool. Use a #4 scoop size (1 cup) to serve.

13 Bake at 350°F for approximately 10 minutes or until internal temperature reaches at least 165°F.

CHEF NOTES

1 cup equals 1.25 oz grain eq. and 2 MMA per the USDA standards for child nutrition.
