Mac & Cheddar

Cooking Instructions

This dish includes 2 parts: 8 oz Rotini Pasta and Cheddar Cheese Sauce.

Prepare Pasta: While you are preparing the pasta, thaw cheese sauce pouch by submerging in warm water for 5-10 min. Bring a large pot of water and 1 tsp salt (optional) to a boil. Add pasta to boiling water and cook 9-11 minutes until done to your taste. Drain, reserving 1/2 cup pasta water. Add cheese sauce to steaming pasta and toss until it evenly coats the pasta. If cheese sauce is still a little frozen, heat cheesy pasta on stovetop over low heat a few minutes, stirring, until steaming. If the cheese sauce is too thick, stir in a little of the reserved pasta water to reach your desired consistency.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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