

SLOPPY MAC EGG ROLLS

Sloppy Joe filling with mac n cheese rolled in green onions and red peppers. Stuffed in an eggroll shell then deep fried; served with Ranch dressing.

Yield: 16 Servings

- 2 cups **Quality Chef Sloppy Joe Filling**, thawed
- 1 cup **Quality Chef Mac n Cheese Deluxe**, thawed
- 16 tsp. **Kraft BBQ sauce**
- 1/3 cup Green onions, minced
- 1/3 cup Red peppers, 1/8" dice
- 16 Egg roll wrappers, 4" square

1. Simmer Sloppy Joe filling for 30 minutes to thicken. Drain excess liquid and oil from mixture using strainer. Let sit and allow to cool.
2. Fill each wrapper with 1 tsp. BBQ sauce, 2 Tbsp. Sloppy Joe filling and 1 Tbsp. thawed mac n cheese.
3. Sprinkle with 1 tsp. green onion and 1 tsp. red pepper.
4. Roll and seal wrapper.
5. Deep fry at 350°F for 2 – 3 minutes or until golden brown and crisp. Serve immediately.



UPSIDE-DOWN APPLE PUDDING CHEESECAKE

A cheesecake and vanilla pudding cake baked into two layers, then turned over onto a plate. Topped with apple pie filling and whipped topping or ice cream.

Yield: 18 Jumbo Muffin Size Cakes

- 32 oz. **Quality Chef Cinnamon Apples**
- 32 oz. Raw white cake, prepared batter
- 4 oz. **Jell-O Vanilla Pudding**
- 36 oz. **Philadelphia Cheesecake Batter**
- 18 ea Maraschino cherries, stem removed
- As Needed Whipped topping

1. Heat Quality Chef Apple Pie Filling to 180°F to thicken, then let cool until ready to serve.
2. Blend white cake batter and Jell-O Pudding Mix. Set aside.
3. Grease jumbo muffin pans with cooking spray and line each cup with 2 strips of parchment for unmolding.
4. Place 2 oz. cheesecake batter evenly into molds. Cover with 2 oz. of the cake pudding batter mixture.
5. Bake at 350°F until firmly set in center.
6. Cool completely and unmold each cake carefully. Refrigerate until ready to serve.
7. To serve: plate and top each cake with 2 oz. of apple filling and a cherry. Garnish with whipped topping.



SKILLET BROWNIE SUNDAE

Dark chocolate brownie swirled with cheesecake batter, made extra fudgy and decadent with the addition of chocolate pudding. Served warm in a cast iron skillet topped with ice cream, caramel, cheesecake sauce and your favorite candy bar pieces.

Yield: 6 Servings

18 oz. Brownie mix, prepared batter

1.5 oz. **Jell-O Chocolate Pudding**

6 oz. **Philadelphia Cheesecake Batter**

1. Blend brownie batter and chocolate pudding mix.
2. Pour into greased, parchment-lined 8" round cake pan.
3. Pour cheesecake batter in and swirl to create pattern.
4. Bake at 350°F for 35 – 40 minutes or until center is firmly set.
5. Let cool completely and unmold. Slice into 6 wedges for serving.

2 Tbsp. Milk

6 Tbsp. **Philadelphia Cheesecake Batter**

3 cups Ice cream

6 Tbsp. Caramel sauce

3 cups Whipped topping

1½ cup Favorite candy bars, chopped

1. Combine milk and cheesecake batter to form creamy dessert sauce. Place in squeeze bottle for garnishing.
2. Warm brownie in microwave for 8 – 10 seconds and plate on skillet.
3. Garnish with ice cream, cheesecake sauce, caramel, whipped topping and chopped candy bars.



TATER BITE WAFFLE BENEDICT

Tater Bites jammed together into waffle shapes and fried, topped with spicy chorizo sausage, avocado slices, Hollandaise sauce and poached eggs.

Yield: 1 Serving

6 oz. **Tater Bites**, fried

1 oz. Egg whites, beaten

6 slices Avocado

3 oz. Chorizo sausage, cooked and crumbled

2 Poached eggs

½ cup **Quality Chef Hollandaise sauce**

1 tsp. Green onion, sliced thin on bias

1. Crumble fried Tater Bites and mix together with beaten egg whites.
2. For each waffle, pack tightly 1/3 cup mixture into measuring cup, then turn out into waffle iron, close and cook until firm. Remove until ready to serve.
3. When ready to serve, heat waffle to crisp in deep fryer for 1 minute.

To Build:

1. Fry 2 waffles until crisp and golden brown.
2. Top two tater waffles with avocado, chorizo, poached egg, hollandaise sauce and green onion for garnish.



TATER BITE NACHOS

Fried crispy Tater Bites topped with melty Jalapeño Velveeta Cheese Sauce, taco meat, tomatoes, sour cream, avocado, jalapeño cilantro and green onion.

Yield: 1 Serving

10 oz. **Tater Bites**, fried

1/2 tsp. Chili powder

Toppings:

3 oz. **Quality Chef Beef Taco Filling**

8 oz. **Jalapeño Velveeta Cheese Sauce**

2 oz. Tomato, seeded and small diced

2 oz. Avocado, small diced

4 oz. Sour cream

3 oz. Pickled jalapeño, sliced

1 oz. Red pepper, small diced

1 Tbsp. Green onion

1 Tbsp. Cilantro, minced

1. Fry Tater Bites to golden brown and toss with chili powder seasoning to taste.
2. Arrange in mound on serving platter and add toppings as desired.
3. Garnish with green onion and cilantro.



ALFREDO RANCH CHICKEN FINGER PIZZA

Alfredo-based pizza topped with bacon, four cheeses, peppers, onions, chopped crispy chicken fingers and Tater Bites. Baked and drizzled over the top with Ranch dressing.

Yield: 14" Pizza

12 oz. Pizza dough ball

1/2 cup **Quality Chef Alfredo Sauce**

1 Tbsp. Bacon pieces

6 oz. **Kraft 4 Cheese Shred Mix**

½ oz. Red onions, diced

6 oz. Fried chicken fingers, sliced

4 oz. **Tater Bites**, fried

2 Tbsp. **Kraft Ranch Dressing**

1 Tbsp. Basil, chopped

1. Stretch dough to form 14" round crust. Place onto a pizza pan or screen.
2. Spread pizza dough with Alfredo sauce as the base, then cover with remaining toppings.
Bake in pizza oven or pizza impinger oven for 6 – 8 minutes until cheese and crust is lightly browned.
3. Garnish after baking with Ranch dressing and basil.



CHEESY POT PIE SMOTHERED CHICKEN BISCUITS

Pot pie filling and Velveeta Cheese sausage gravy served hot over honey butter glazed homestyle biscuits and fried chicken.

Yield: 12 Servings

12 cups **Quality Chef Pot Pie Filling No Chicken**

3 cups **Velveeta Cheese Sauce**

12 oz. Bulk sage breakfast sausage, cooked and crumbled

12 ea Buttermilk biscuits, prepared 3" round, honey butter brushed

12 pcs Fried chicken tenderloins

1. Heat together pot pie filling, cheese sauce and breakfast sausage.
2. Split 1 biscuit, place 1 fried chicken tender onto bottom half.
3. Cover with 1/3 cup sauce, place top half on and cover with another 1/3 cup sauce over top.



CHICKEN PARM SKILLET MAC

Bed of mac n cheese topped with a layer of tomato sauce, a breaded fried chicken fillet, melted mozzarella, Parmesan and basil.

Yield: 1 Serving

1½ cup (10 oz.) **Quality Chef Mac n Cheese**

1 ea / 6 oz. Fried chicken breast fillet

½ cup / 4 oz. **Tuscan Tomato Herb Pasta Sauce**

3 oz. **Polly-O Mozzarella** shreds

½ oz. **Kraft Parmesan** shreds

As Needed Basil leaves

1. Heat mac n cheese according to package directions and spoon onto serving plate.
2. Top with fried chicken fillet.
3. Cover chicken with tomato sauce.
4. Top with cheese shreds and melt until brown under salamander or cheese melter.
5. Garnish with basil.

