

## ROASTED RED PEPPER & SMOKED GOUDA MAC & CHEESE

- 1 pouch Campbell's® Macaroni Cheese, or your own prepared 4 lbs of Macaroni & Cheese
- 2 cups Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque
- 1/2 cups Green Onion, sliced
- 1 cup Panko bread crumbs
- 2 1/2 tsp Butter, melted
- 1/3 cup Bacon, cooked and crumbled
- 3/4 cups Smoked Gouda cheese

1. Thaw Campbell's® Signature Macaroni and Cheese and Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque according to package directions.
2. Preheat oven to 375°F.
3. Spray oven-proof casserole dish with vegetable cooking spray. Reserve.
4. In large bowl, mix together thawed macaroni and bisque.
5. Add green onions. Stir until combined. Place in a greased, oven-proof casserole dish. Reserve.
6. In medium bowl, toss panko, melted butter and gouda cheese. Sprinkle evenly over top of filled casserole dish.
7. Bake for 30 minutes, or until golden brown.
8. Using a #4 scoop and 1- scant #8 scoop, portion about 1-1/2 cups (10 oz.) onto plate. Serve immediately.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Panko bread crumbs](#), [1 pouch Campbell's® Macaroni Cheese](#), [or your own prepared 4 lbs of Macaroni & Cheese](#), [1/2 cups Green Onion, sliced](#), [1/3 cup Bacon, cooked and crumbled](#), [2 1/2 tsp Butter, melted](#), [2 cups Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque](#), [3/4 cups Smoked Gouda cheese](#)

#### Course

[Dinner](#), [Entrees](#), [Lunch](#), [Sides](#)

**Cuisine**

[American](#)

**Category**

[Mac N Cheese](#)

**Serving Size**

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