

LAUNCH YOUR CREATIVITY — WITH — CABOT SHREDS



Loaded Gnocchi with Cheddar Sauce

8 cups potato gnocchi

Cheese Sauce:

½ cup Cabot Unsalted Butter

⅔ all-purpose flour

6 cups whole milk

16 oz. Cabot Vermont Sharp
Shredded Cheddar Cheese

⅔ cup Cabot Sour Cream

½ tsp. ground pepper

¼ cup green onion

¼ tsp. garlic powder

½ tsp. paprika

Garnish:

Chopped chives

Chopped parsley

Cooked bacon crumbles

SHREDS:

PACK SIZE

4/5 lb.

UNIT DIMENSIONS HxWxD (in)

16.5 x 11 x 1.5

GROSS WT. PER CASE

21.62 lb.

CASE DIMENSIONS HxWxD (in)

7.5 x 13 x 17.2

PALLET PATTERN (Ti x Hi = Cases)

8 x 5 = 40

CASE CUBE

0.97



VERMONT SHARP WHITE SHREDDED CHEDDAR CHEESE

Item #

20 lb. per case



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Sales Office

Customer Service

Waitsfield, Vermont
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FoodService.CabotCheese.coop





Loaded Gnocchi with Cheddar Sauce

PREHEAT oven to 350°F with the rack in the center of the oven. Oil or butter 12 individual baking dishes.

ADD water and salt to a large pot and place over high heat.

For the cheese sauce:

MELT the butter in a large saucepan over medium heat. Constantly whisk in the flour and cook for about 2 minutes. Add the milk very slowly, whisking constantly. Once all the milk has been added, cook, stirring frequently until the sauce thickens, 8-10 minutes.

REMOVE saucepan from heat. Add the shredded cheese, salt, pepper, green onion, and garlic powder. Stir until the cheese is melted and all ingredients are incorporated, about 3 minutes.

STIR in the sour cream.

ADD gnocchi to the boiling water and cook according to package instructions. Do not over-cook. Drain gnocchi and stir into cheese sauce until well coated. Transfer to individual baking dishes and sprinkle with paprika.

BAKE in preheated oven for 30 minutes. After 30 minutes cover top with a thin layer of shredded cheese. Cook under the broiler for 5 minutes or until golden brown and bubbly. Serve warm garnished with diced green onion, cooked bacon crumbles and chopped chives and parsley.

8 cups potato gnocchi

½ tsp. ground pepper

¼ cup green onion

Cheese Sauce:

½ cup Cabot Unsalted Butter

¼ tsp. garlic powder

⅔ all-purpose flour

½ tsp. paprika

6 cups whole milk

Garnish:

16 oz. Cabot Vermont Sharp

Chopped chives

Shredded Cheddar Cheese

Chopped parsley

⅔ cup Cabot Sour Cream

Cooked bacon crumbles

Sharp Shredded Cheddar

Description

A creamy white cheese with a smooth, firm texture and characteristic sharp cheddar flavor.

Ingredients

Pasteurized milk, cheese culture, salt, enzymes. Potato starch and powdered cellulose added to prevent caking.

Allergens

Milk

Does Not Contain: Gluten, Sulfites.

Chemical

1. Moisture: 39.0% max

2. Butterfat: >50.0% FDB

3. pH: 4.9-5.4%

4. Salt 1.7 + 0.5%

Microbiological

1. Coliform – <100/gram

No pathogens

Packaging

5 lb. bag

Shipping and Storage

Product shall be stored and shipped at 35-45°

Shelf Life

120 days from date packaged.

Nutrition Facts	
About 8 servings per container	
Serving size 1/4 Cup (28g)	
Amount per serving	
Calories 110	
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vit. D 0mcg 0%	• Calcium 194mg 15%
Iron 0mg 0%	• Potas. 22mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.