

BIG IDEA

GET KRAFTY by showing us your
#KraftyCombinations

Create your own customized dish with
Kraft Mac and Cheese as the base



**GET CHEESY.
GET KRAFTY.**



#KRAFTYCOMBINATIONS

For more information on Kraft Mac and Cheese and our
competitions, visit kraft.com/KraftyCombinations



COMPETITION PROMOTION



COMPETITION

GET
**F?#%@?!
KRAFTY**

Submit your best upgraded **Kraft Mac and Cheese** recipes for a chance to be featured in Gordon Ramsey's upcoming cookbook.

#KRAFTYCOMBINATIONS



COMPETITION



COMPETITION WINNERS



PREP TIME: 5 MINUTES **SERVES: 5** **COOKING TIME: 25 minutes**

UPGRADED! KRAFT MAC AND CHEESE

INGREDIENTS
1 (14 ounce) package Kraft macaroni and cheese
1 cup shredded cheddar cheese
1/2 cup sour cream
1/4 teaspoon ground red pepper
6 butter crackers, crushed
1 tablespoon butter, melted

INSTRUCTIONS
1. Preheat oven to 375°F.
2. Prepare Mac n Cheese dinner as directed on package.
3. Stir in 1/2 cup of the Cheddar cheese, the sour cream and pepper.
4. Spoon into greased 1-1/2 quart baking dish; sprinkle with remaining 1/2 cup Cheddar cheese.
5. Combine the melted butter and cracker crumbs and sprinkle over the top.
6. Bake at 375 for 20 minutes. Let stand 5 minutes before serving.

This recipe was a winner of Kraft Mac and Cheese's #KRAFTYCOMBINATIONS competition.



PREP TIME: 5 MINUTES **SERVES: 5** **COOKING TIME: 25 minutes**

UPGRADED! KRAFT MAC AND CHEESE

INGREDIENTS
1 box macaroni and cheese prepared according to package directions
4 TBSP butter or margarine for macaroni and cheese
1/2 cup milk for macaroni and cheese
1/2 lb Ground sausage
1/2 onion diced
1 14.5 oz can Rotel, undrained
2 cups cheddar cheese shredded and divided in half
Salt and pepper to taste
Cilantro optional garnish

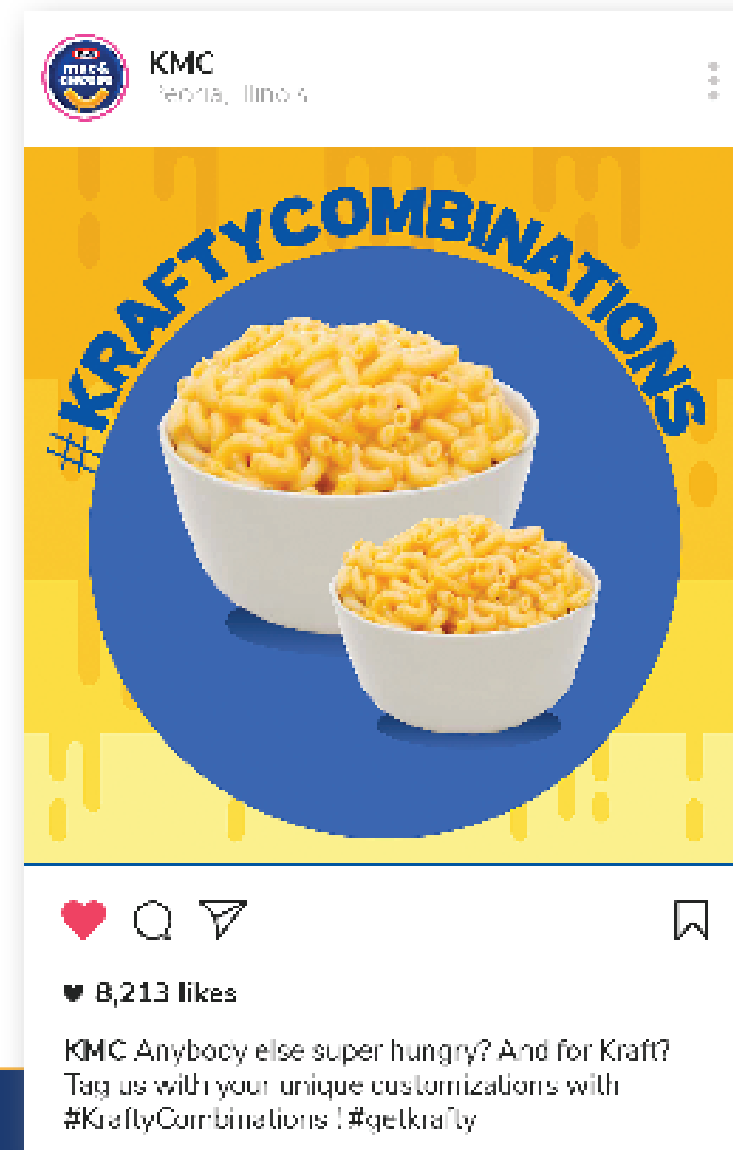
INSTRUCTIONS
1. Combine onion and sausage in a pan over medium-high heat and cook until the sausage is no longer pink, and the onion is translucent. Drain grease and set aside.
2. Prepare macaroni and cheese according to package instructions. Cook macaroni noodles for 8-10 minutes or until al dente. Do not overcook pasta.
3. Drain water and stir in cheese powder, butter or margarine, and milk until butter has melted.
4. Add macaroni and cheese, rotel, and 1 cup cheddar cheese into the sausage and stir to combine. Cook over medium heat until cheese has melted, about 3-5 minutes.
5. Add macaroni and cheese, rotel, and 1 cup cheddar cheese into the sausage and stir to combine. Cook over medium heat until cheese has melted, about 3-5 minutes.
6. Turn down heat to medium-low and sprinkle remaining 1 cup cheese over the top of the macaroni and sausage mixture. Cover and cook until cheese has melted.
7. Sprinkle with cilantro (optional) and serve. Enjoy!

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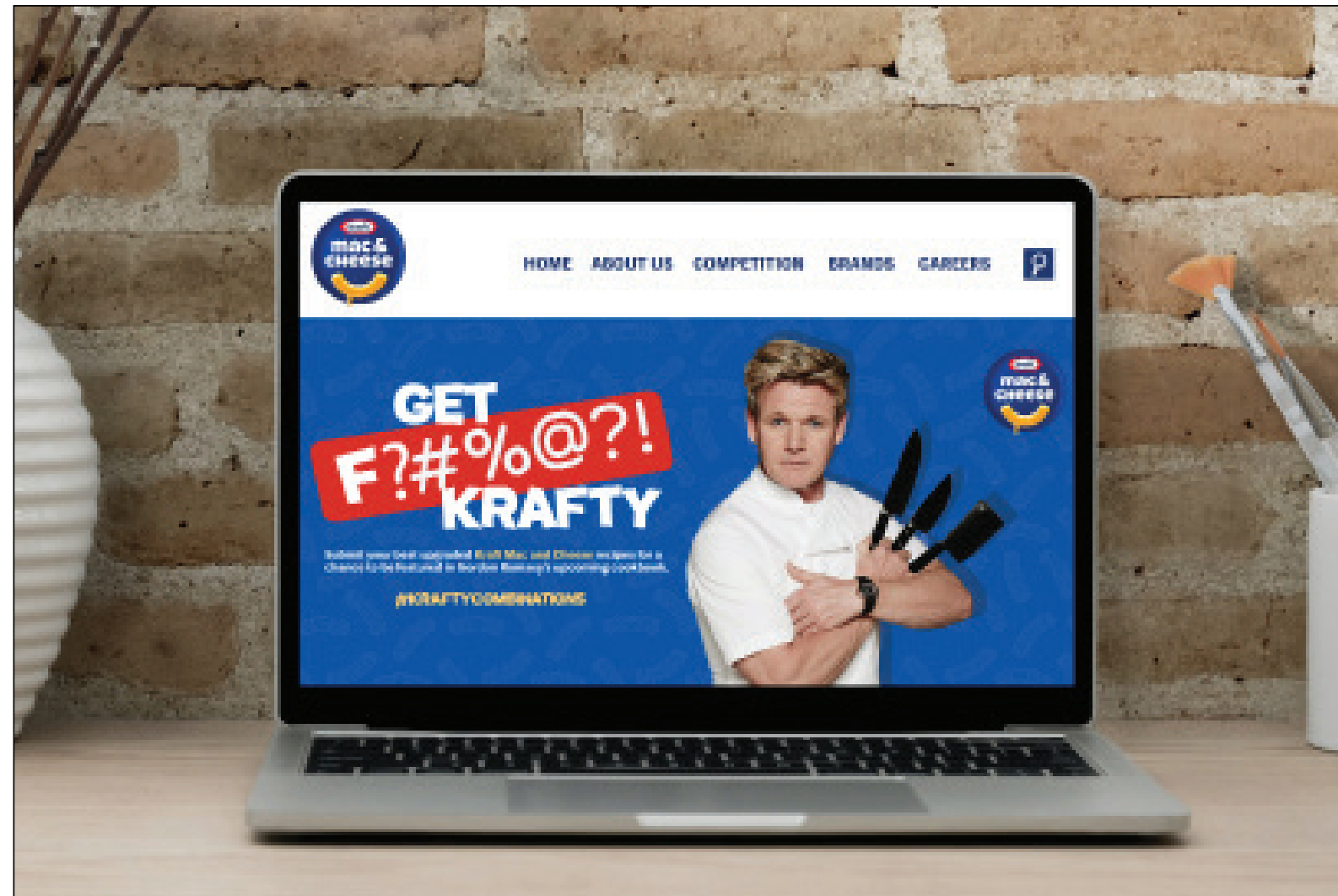




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