



PEPPER JACK MACARONI AND HAM BAKE

WHO CAN SAY NO TO MAC AND CHEESE? FUN FOR ALL AGES, THIS SCRUMPTIOUS DISH IS THE ULTIMATE COMFORT FOOD. THE SPICY JALAPEÑOS ARE ADDED FOR A KICK, BUT THE SMOKED FRICK'S HAM IS WHAT MAKES THIS DISH A QUICK AND EASY MEAL!

PREP TIME:

15 MIN

COOK TIME:

35 MIN

TOTAL TIME:

45 MIN

SERVES:

8 PEOPLE

INGREDIENTS

- 2 pkgs Macaroni & Cheese dinner
- 2 Jalapeño peppers, seeded, chopped
- 1 tbsp. Oil
- 2 cups chopped Frick's Ham
- 1 small red onion, finely chopped
- 2 cloves garlic, minced
- 4 Eggs, beaten
- 6 slices Pepper Jack Cheese, coarsely chopped (approximately 6 oz.)
- 18 butter crackers, Ritz or Tollhouse, crushed (about 3/4 cup)
- 1/2 cup fresh parsley, chopped

INSTRUCTIONS

Heat oven to 350°F. Prepare macaroni & cheese in a large saucepan according to directions on package. Meanwhile, heat oil in a medium skillet on medium heat. Add ham, onions, peppers, and garlic; cook 5 minutes, stirring frequently. Add ham mixture to macaroni & cheese along with eggs and chopped cheese; mix lightly. Mix cracker crumbs and parsley; stir half into dinner mixture. Spoon into 2-qt casserole sprayed with cooking spray; top with remaining crumb mixture. Bake 35 minutes or until center is set and casserole is heated through.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MO 63090