



Goldfish Cheddar Mac and Cheese by Chef Robert Carr Executive Chef, La Cantera Resort & Spa

Goldfish add a nice crunch to creamy macaroni and cheese, while a mild poblano pepper gives the dish an earthy richness without being too hot for the kids. If you don't want to cook and dice the bacon, bacon bits will work.

Ingredients:

- ½ cup of shredded cheddar
- 1 roasted and diced poblano chili pepper
- ½ cup bacon
- 1 cup crushed cheddar Goldfish

Directions:

- Prepare the macaroni and cheese according to the instructions
- Mix in ¼ cup of the cheddar, ½ cup of the crushed goldfish and the pepper
- Top with ¼ cup of cheddar followed by the remaining ½ cup of goldfish and bake at 350 degrees for 10 minutes