BANGIN SPICES

RECIPE #019

BOLD. FUN. BIG FLAVOR.

CHEESY BACON RANCH CRACK MAC N CHEESE

RICH. CREAMY. TOTALLY ADDICTIVE. BANGIN'!



15 MINUTES PREP

25 MINUTES COOK

SERVES 6-8

TAKE ONE! | Add some BANGIN' to your table.

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CHEESY BACON RANCH

RECIPE #019

CRACK MAC N CHEESE

INGREDIENTS

- 12 oz elbow macaroni (or pasta of choice)
- 4 tbsp unsalted butter
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup cream cheese, softened
- **1–2 tbsp BANGIN' Cheesy Bacon Ranch Spice Seasoning** (to taste)
- 1/2 cup real bacon bits, plus more for topping
- 1/4 cup grated Parmesan cheese
- 1/4 tsp garlic powder
- Salt & black pepper to taste
- Sliced green onions for garnish (optional)

MADE WITH CHEESY BACON RANCH SPICE SEASONING!



TIP: For extra creaminess, add a splash of heavy cream or a spoonful of sour cream at the end!

INSTRUCTIONS

1. Cook pasta according to package instructions. Drain and set aside.
2. In a large saucepan, melt butter over medium heat. Whisk in flour and cook for 1–2 minutes, stirring constantly, until bubbly.
3. Slowly whisk in milk. Cook, stirring frequently, until thickened, about 4–5 minutes.
4. Reduce heat to low. Add cream cheese and stir until melted and smooth.
5. Add cheddar, mozzarella, Parmesan, **BACON BITS,** and 1–2 tbsp **BANGIN' Cheesy Bacon Ranch Spice Seasoning**. Stir until cheese is melted and the sauce is creamy.
6. Season with garlic powder, salt, pepper, and more seasoning to taste.
7. Add cooked pasta to the cheese sauce and stir until fully coated.
8. Top with extra bacon bits, green onions, and a little more Parmesan if desired.



MAKE IT YOURS!

- Add cooked shredded chicken for a heartier meal.
- Mix in jalapeños for a spicy kick.
- Bake it! Top with panko and bake at 375°F for 15 minutes.

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IT'S A WHOLE VIBE.

MORE RECIPES? SCAN HERE!

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