



Rustica Five Cheese Macaroni Bake

A savory rustic blend of aged white cheddar, sharp cheddar, Monterey Jack, Provolone and Mozzarella cheeses, paired with a smooth custard of rich cream and folded eggs, combined with diced al dente macaroni; hand filled and twice baked for a savory culinary experience. (3.50oz / 8ct)

Ingredients

Elbow Macaroni (Water, Enriched Durum Semolina (Durum Semolina Wheat Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid)), Heavy Cream (Milk, Contains less than 1% of: Carrageenan, Polysorbate 80, Mono and Diglycerides), Sharp Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto Vegetable Color (If Colored), Potato Starch, Corn Starch, Cellulose (anti-caking agents)), Mozzarella And Provolone Cheeses (Mozzarella [Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes], Provolone [Pasteurized Milk, Cheese Culture, Salt, Enzymes], Potato Starch and Powdered Cellulose added to prevent caking), Water, Monterey Jack Cheese (Pasteurized Milk, Cheese Culture, Salt and Enzymes), Powdered Cellulose (To prevent caking), Potassium Sorbate and Natamycin (preservatives), Liquid Whole Eggs (Whole Eggs, Citric Acid [To Preserve Color], 0.15% Water Added As A Carrier For Citric Acid), Qimiq Cream Base (Grade A Cream, Grade A Skim Milk, Starch), Sharp White Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt and Enzymes), Powdered Cellulose Added (To Prevent Caking), Instant Bechamel Sauce (Whole Milk Powder, Modified Corn Starch, Salt, Sugar, Natural Flavor, Yeast Extract, Onion Powder), Spices, Modified Food Starch, Quiche Mix (Modified Corn Starch), Whey Powder (Milk), Coconut Oil, Egg White Powder, Whole Egg Powder, Maltodextrin, Salt, Sodium Caseinate, Disodium Phosphate, Mono and Diglycerides, Dipotassium Phosphate, Artificial Color (Yellow #5 and Yellow #6)), Methylcellulose, Salt, Onion Powder, Garlic Powder. Pan Coating (Water, Soybean Oil, Soy Lecithin, Sorbic Acid, Potassium Sorbate (Preservatives), and Non-Chlorofluorocarbon Propellant).

Allergens

Contains Soybeans, Wheat and Eggs



Cooking Instructions

Conventional Oven: From frozen, pull tab to open box, remove plastic from tray, and arrange product on greased cooking sheet. Bake in a pre-heated 350°F oven for 25-30 minutes or until internal temperature reaches 165°F as measured by use of a thermometer. Oven temperature and times may vary due to calibration settings. Adjustments to cooking preparations may be needed at users discretion.

Nutrition Facts	
Serving Size 1 piece (99g)	
Servings Per Container 8	
Amount Per Serving	
Calories 370	Calories from Fat 230
% Daily Value*	
Total Fat 25g	38%
Saturated Fat 15g	74%
Trans Fat 0g	
Cholesterol 95mg	31%
Sodium 540mg	23%
Total Carbohydrate 16g	5%
Dietary Fiber less than 1g	3%
Sugars less than 1g	
Protein 18g	
Vitamin A 15%	* Vitamin C 0%
Calcium 70%	* Iron 6%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65 g 80 g
Saturated Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ⓥ Vegetarian

ID	OS9625	Retail Unit Count	8 pcs per box
Piece Weight	3.50 oz	Retail Unit Dimensions	9.875" x 2.25" x 7.375"
Shelf Life	1 year	UPC	745378962504



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Once reserved as a simple home dish, macaroni and cheese has quickly propelled itself as a sought after side dish with today's food centric dining patrons. OakStove Kitchens' Rustica Five Cheese Macaroni Bake is a welcomed time saving alternative of the classic simple comfort side dish. With a smooth custard blend, consisting of a savory cheese blend, the Rustica Five Cheese Macaroni Bake provides a visual stimulant with its individually portioned twice baked cylindrical shape. With its crisp amber exterior, and its moist velvety center, OakStove Kitchens' Rustica Five Cheese Macaroni is a welcomed, and versatile addition to your meal.

Selling Features

- Individually hand filled, and twice baked Macaroni and Cheese (individual portion)
- Versatile - Excellent as is, or topped with a variety of accompaniments including: caramelized onions, fresh chives, pulled pork, truffle oil, sauteed wild mushrooms, pulled lobster meat.
- Visually impressive, providing a quick application for last minute guests or large parties
- Vegetarian gourmet side dish