

Brazi Bites Macaroni 'N Cheese Cups

Ingredients:

- 6 oz gluten-free macaroni
- 2 1/2 oz whipped cream cheese
- 1 cup shredded sharp cheddar cheese
- 1 tbs unsalted butter
- 1 large egg
- 1/2 cup milk
- 1/2 cup sour cream
- 3 oz bacon bits
- 1-2 jalapeños diced
- salt and pepper
- 24 pieces Cheddar & Parmesan Brazilian Cheese Bread

Steps:

1. PREHEAT OVEN TO 375 DEGREES
2. Make Brazilian Cheese Bread based on packaging instructions.
3. Make gluten-free macaroni according to package instructions. Strain and immediately mix hot macaroni in with cream cheese, cheddar cheese, sour cream, milk, egg, remaining butter, bacon bites, diced jalapeños, and salt and pepper to taste. Mix until the clumps are smooth.
4. Spoon macaroni mix over the pressed bites. Bake for 12 – 14 minutes.
5. Remove from oven and allow to cool for 5 – 10 minutes before serving.
6. Enjoy!

