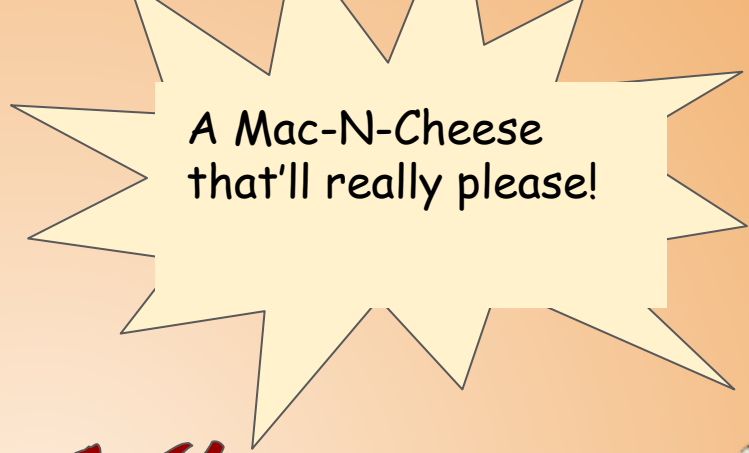




New York
Agriculture
in the Classroom



A Mac-N-Cheese
that'll really please!

Cooking in Kindergarten



Mrs. Adsit's Kindergarten
Lowville Academy

SHOPPING LIST

**Radiator No. 496 (macaroni)
16 Oz-cooked al dente - drained**

**Extra Sharp Cheddar Cheese
(2 cups shredded)**

Monterey Cheese (1 cup shredded)

**Campbell's Spicy Buffalo-style
Cream of Chicken Soup 10.5 oz**

Milk (one cup)

Garlic Powder (dash on top)

1- 9.75 oz can Chicken Breast

Franks Buffalo Wing sauce (½ cup)

Recipe: "I said a Boom-Chicka Buffalo Chicka Mac N Cheese"



Prep Time: 20 minutes

Cook Time: 1 hour 35 minutes

Servings: Approximately 8



Get Organized:

Gather cooking equipment needed:

- Crockpot
- Pots/pans-to boil pasta (teacher did this)
- Strainer-to drain pasta (teacher did this)
- Pot holders
- Stirring spoon
- Cheese grater (our teacher did this for us)
- Measuring cups and spoons
- Timer (don't overcook!)



We need to get
our hands washed,
so we can get
cooking!



Let's
COOK!

A grown-up will Bring 4 quarts of water to a boil, add radiatori pasta and return to a boil. Cook uncovered for 7 minutes to al dente (stirring occasionally.)

Then, strain the pasta, rinse with cold water, and set aside.

* Our teacher did this for our Kindergarten class ahead of time.





While the pasta is cooking, it is an excellent time to shred the Extra Sharp Cheddar Cheese and the Monterey Cheese.

Amounts needed-2 cups of shredded extra sharp cheddar cheese and 1 cup of Monterey Cheddar cheese.

*Our teacher shredded the cheese for us but we carefully took a picture showing what it might look like in the classroom. Thanks to our Future Teachers of America Club, we were able to include one of our Sophomore students, she is considering becoming a teacher.

Dump a can of Campbell's Spicy Buffalo-style Cream of Chicken Soup into the crockpot. Add a 9.75 oz can of Chicken Breast. Stir together.





Add the precooked/drained radiatori pasta, gently stir so that pasta is coated with the soup and shredded chicken breast.





We are feeling excited!

This is a new recipe and many of us have never tried macaroni and cheese before!

We can't wait to taste it!



Time to add in two different kinds of cheese...Oh yeah! Yes, please!

Gently pour one cup of milk over the top of the cheese.





Pour $\frac{1}{2}$ cup of Frank's Buffalo Wing Sauce on top. Stir gently, mixing all ingredients.



Putting on the final touches...A dash of garlic powder along the top and we are ready to let it slow cook!



*Cover crockpot and cook on low for one hour and thirty five minutes



Bon Appetit



We had a lot of fun making our Mac-N-Cheese. But, we also love supporting our dairy industry and gaining a better understanding of Farm to Table concepts!





Don't forget clean up time!
We want to make sure our
"kitchen" is ready
for our next cooking
adventure.



Directions:"I said a Boom-Chicka Buffalo Chicka Mac N Cheese"

1. Bring 4 quarts of water to a boil, add radiatori pasta and return to a boil. Cook uncovered for 7 minutes to al dente (stirring occasionally.)
2. Remove from heat and drain. (Teacher did this at home)
3. Pour Campbell's Spicy Buffalo-style Cream of Chicken Soup and 9.75 oz can Chicken Breast into the crockpot. Stir together.
4. Add cooked and drained radiatori pasta, gently stir so that pasta is coated with the soup and chicken breast ingredients (see above.)
5. Next, add 2 cups of shredded extra sharp cheddar cheese over the top, then add the 1 cup of monterey shredded cheese.
6. Pour $\frac{1}{2}$ cup of Frank's Buffalo Wing Sauce on top. Gently shake garlic powder, over the top (about $\frac{1}{2}$ teaspoon- season to your taste.)
7. Cover crockpot and cook on low for 1 hour and 35 minutes (or until cheese has melted completely.) Be sure to stir occasionally to keep pasta from sticking and the cheese from crisping.
8. Once done, remove lid, stir well and serve-Bon Appetit!

Proudly submitted by Mrs. Adsit's Kindergarten-Lowville Academy

