

Garlic Mac & Cheese Chicken Pot Pie

M A C I S L A N D
M A R I N E R S
S O U T H A M P T O N



Team Name- The Mac Island Mariners

School- Southampton Intermediate School

Grade- 8

Teacher- Mrs. Christina Duryea

Email- cdurea@southamptonschools.org

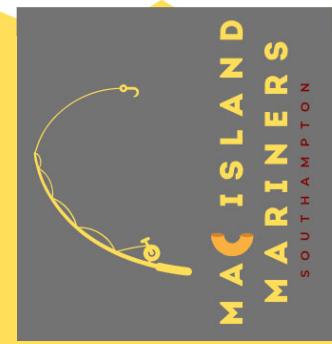
Team Names-

Kabir Vivanco, Matthew Vivanco, Gabe Galvis

Mejia, Edwin Pina Bonilla, Cole Collins, Chris

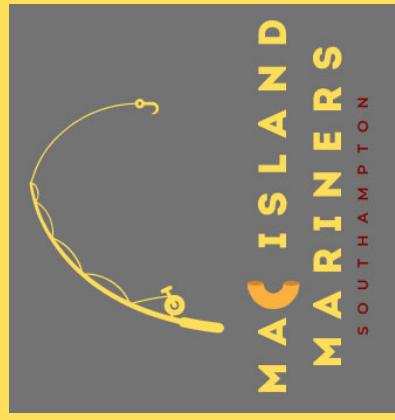
Glorioso, Read Willutis, Charlie Holle, Luka

Pisano, Bryce McGowin, Kiran Hedge



Garlic Mac & Cheese Pot Pie

Creamy Mac and Cheese loaded
with bacon and fresh sweet corn
topped with toasted garlic bread
breadcrumbs and encrusted with
a flaky buttery pie crust.



Yield:
12 servings

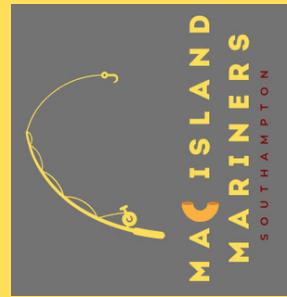
Ingredients:

- Celery Salt, for pasta water
- 14 ounces elbow macaroni pasta
- 2 Tablespoons unsalted butter
- 2 Tablespoons all purpose flour
- 1 + 1/2 cup heavy cream
- 1 teaspoon dijon mustard powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon celery salt
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 1 + 1/2 cup shredded cheddar cheese
- 1/2 cup shredded munster cheese
- 1 cup shredded mozzarella
- 1 cup shredded roasted chicken
- 2 ears sweet corn or 1 can sweet corn
- 1 package bacon, small dice
- 4 slices garlic toast (ex. texas toast)
- 2 pie crusts (ex. pillsbury)

MAC ISLAND
MARINERS
SOUTHAMPTON

Directions

1. Boil pasta according to the package in celery salted water.
2. Melt butter in a pot over medium heat.
3. Sprinkle flour over flour, dissolve & whisk flour into butter. Do not burn.
4. Whisk in milk.
5. Whisk in dijon mustard, garlic powder, celery salt and pepper.
6. Increase heat slightly and bring to a simmer and cook until thickened 3-5 minutes.
7. Remove from heat.
8. Stir in cheeses and whisk until melted.
9. Fold in cooked pasta and shredded chicken.
10. Pour into two- 8x8 greased pans.
11. Bake texas toast according to directions.
12. Break up toast slices into breadcrumbs.
13. Sprinkle on top of mac and cheese.
14. Lay the tops with the pie crusts. Be sure to make a steam slit in the center.
15. Bake 375* F for 20-30 minutes or until golden brown.
16. Enjoy!

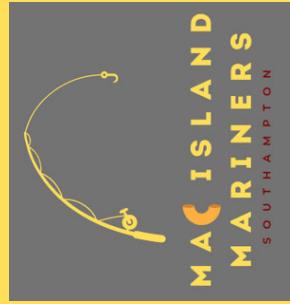
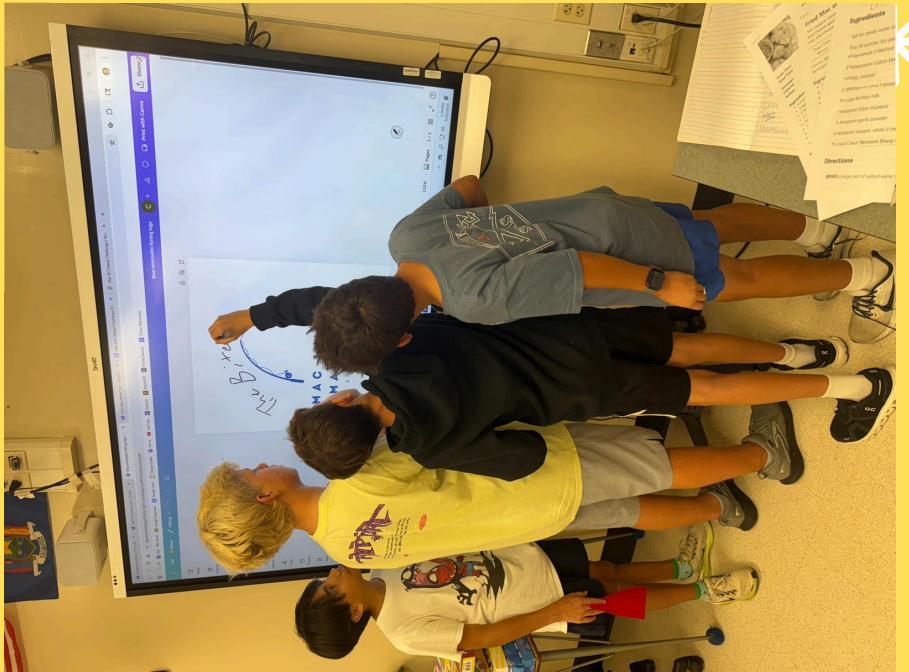
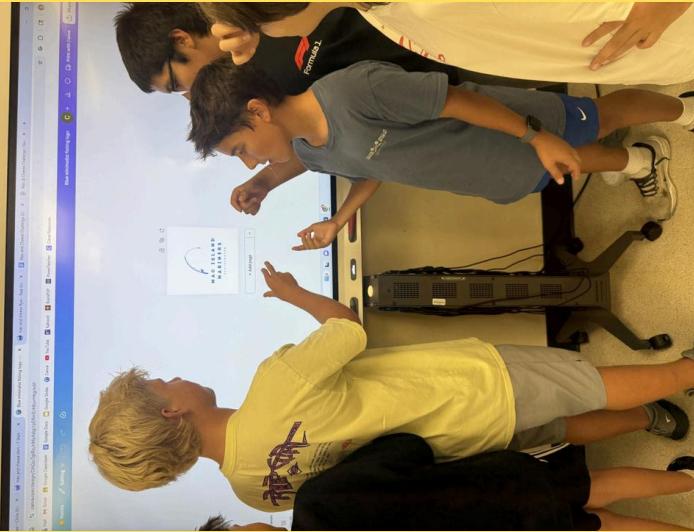
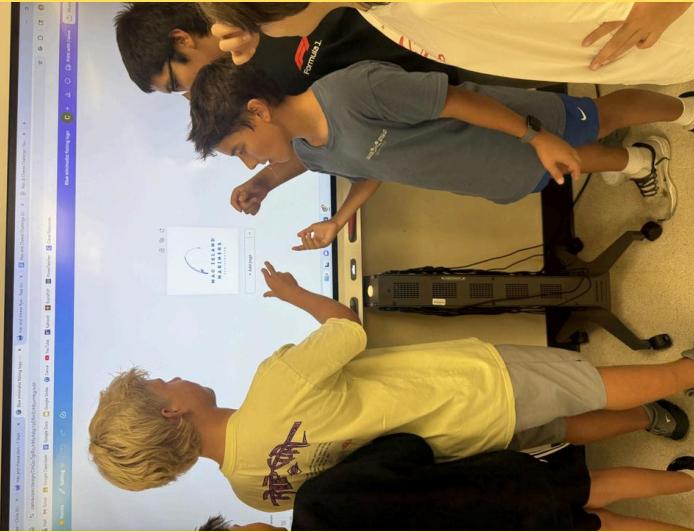
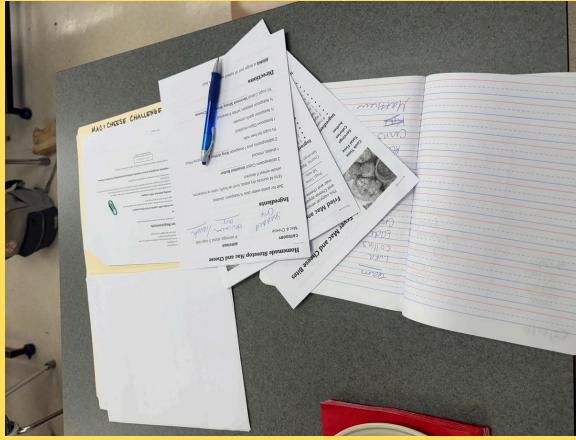


LOCAL AREA & NEW YORK STATE INGREDIENTS USED

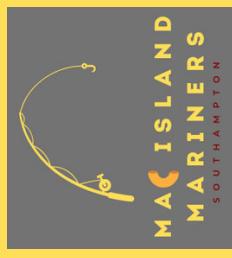
- Bacon- Mecox Bay Dairy- Watermill, NY
- Sea Salt- Amagansett Sea Salt Co- Amagansett, NY
- Corn- Falkowski Farm- Bridgehampton, NY
- Cheddar Cheese & Butter- Cabot- Upstate NY
- Eggs- Breyers Egg Farm- Bethel, NY



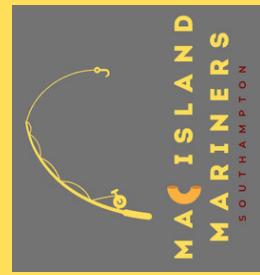
PLANNING



COOKING



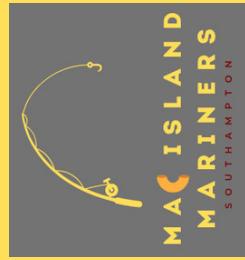
COOKING



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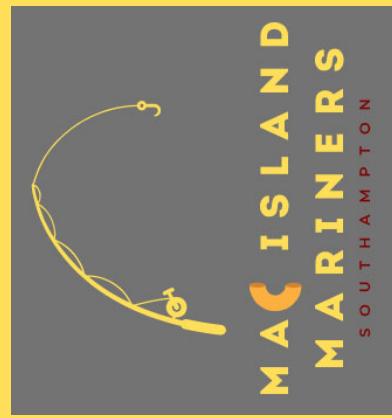
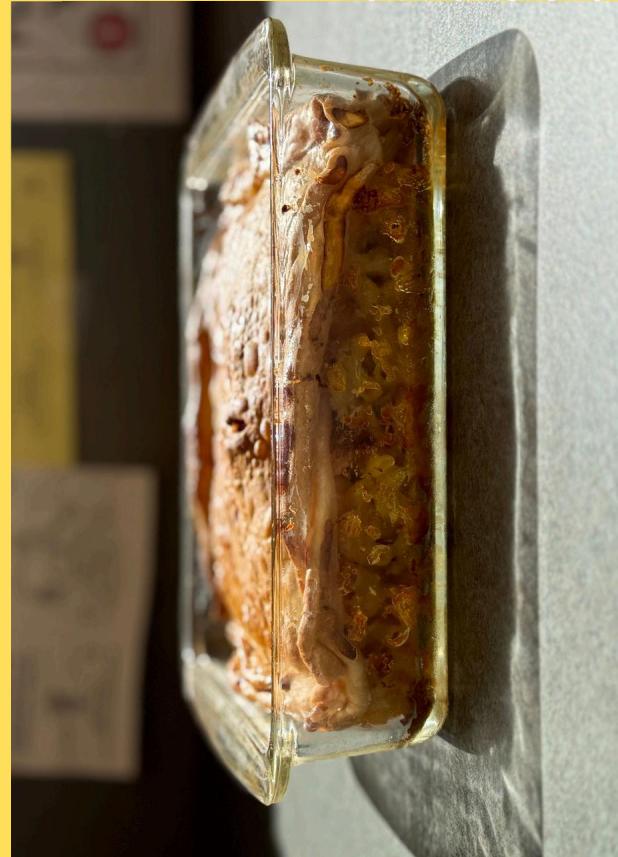


COOKING



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Finished Product



TASTE TESTING

