

# Mac'n'Cheese Waffles

## ingredients

- Left Over Mac n Cheese (approx 2 cups)
- Anything fun you want to add

## method

Preheat your waffle iron.

Take your cold, cooked macaroni and cheese and chop into small pieces. If your mac and cheese is too thick, you can also add a splash of milk.

2 cups cooked mac and cheese

Scoop about half cup of the mixture, depending on your waffle maker, spreading it evenly.

Sprinkle on anything extra you want to add (ie bacon bits)

Close the waffle iron and cook until the waffles are golden and crispy.

Serve your mac and cheese waffles while they are yummy and hot- but not too hot!

Makes 2 servings

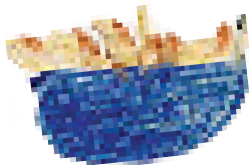
\*Please get the help of a parent or gaurdian when making this recipe

## LITTLE JOEY'S WINNER

Introducing our Little Joey's winner, **Lauren from Joe's Garage Ashburton!** Congratulations, Lauren!  
**Lulu's Teddy Mac'n'Cheese is available on our day & night menus, try it today!**

**LULU'S TEDDY MAC'N'CHEESE** <sup>v</sup>  
fresh teddy bear pasta, creamy cheese sauce, crunchy crumbs

15.00



*Flip the page to discover how your awesome idea could be the next big thing at Joe's!*

We used the Mac'n'Cheese from Joe's Garage, but you can use any leftover Mac'n'Cheese you want!

## utensils needed

- Waffle Iron
- Measuring Cup - 1 Cup