

# Quick & Easy

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## THE COSTCO WAY

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### **Kraft Macaroni & Cheese Balls**

Makes 24 to 30 servings

#### **Ingredients:**

7.25 oz box Kraft Macaroni & Cheese (and required ingredients)  
1 cup cheddar cheese, shredded  
½ cup mozzarella cheese, shredded  
½ cup Parmesan cheese, shredded  
¾ cup cheese spread (such as Pub cheese)  
2 jalapeño peppers, seeded and finely diced  
2 cups Italian breadcrumbs  
1 tsp paprika  
1 tsp chili powder  
1 tsp black pepper  
1 tsp cayenne pepper  
4 eggs  
3 Tbsp milk  
4 cups vegetable oil

#### **Instructions:**

Prepare Kraft Macaroni & Cheese according to package directions. Transfer to a medium bowl. Stir in cheddar, mozzarella, Parmesan and cheese spread until well combined. Fold in jalapeño peppers. Cover. Chill for 2 to 4 hours. Form macaroni mixture into balls. Place on a large parchment-lined baking sheet. Freeze for 2 hours. In a shallow bowl, combine breadcrumbs, paprika, chili powder, black pepper and cayenne pepper. In a small bowl, whisk eggs and milk. Dip frozen macaroni balls in egg mixture, then in the breadcrumb mixture. In a frying pan, heat oil over medium-high. Add macaroni balls. Fry for 2 to 3 minutes, or until golden. Lower heat if needed. Place on a paper towel to drain excess oil. Serve hot.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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