

INGREDIENTS: Cooked enriched penne rigate (wheat, semolina [wheat], durum wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), milk (vitamin D3 added), Flagship cheese (pasteurized milk, salt, culture, enzymes), cauliflower, green chili peppers (green chili peppers, salt, citric acid), red bell pepper, roasted red onion, corn, just Jack cheese (chiptole milk, salt, culture, enzymes), chipotle puree (chiptole peppers, water, tomato paste, onion, sugar, may contain 2% or less of salt, vinegar, sunflower seed oil, paprika, gummi, corn starch, spices [oregano, bay leaves, thyme, garlic, cayenne seed]), butter (cream, salt), water, rice starch, rice flour, evaporated salt, dehydrated garlic, chili powder (chili pepper and other spices, salt, garlic powder), cilantro. CONTAINS: Wheat, milk.

MANUFACTURED IN A FACILITY THAT PROCESSES DAIRY, WHEAT, EGGS, SOY, CRUSTACEA, FISH AND NUTS.

Prepared for Beecher's Handmade Cheese
Seattle, WA 98101 - New York, NY 10003

Amount Per Serving	
Serving Size 1 cup (225g) Servings Per Container 2.5	
Calories 390	Calories from Fat 150
% Daily Value*	
Total Fat 16g	25%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 740mg	31%
Total Carbohydrate 41g	14%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 18g	46%
Vitamin A 15% • Vitamin C 35%	
Calcium 40% • Iron 10%	
* Percent Daily Values are based on a diet of 2,000 calories depending on your calorie needs:	
Calories: 2,000	Total Fat: 80g
Less than 25g	Saturated Fat: 20g
Less than 55g	Less than 80g
Less than 2,400mg	Cholesterol: 25g
Less than 300mg	Sodium: 300mg
Less than 2,400mg	Total Carbohydrate: 375g
Total Carbohydrate: 300g	Dietary Fiber: 25g
Sodium: 30g	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Our packaging is 100% recyclable and earth friendly.

For more information, please visit www.beecherscheese.com or email thesta@beecherscheese.com



Beecher's Handmade Cheese makes foods only with ingredients we trust, are proud of, and eat ourselves. It's just authentic and original food, full of flavor.



Whether it's our handcrafted cheeses or our *Mariachi Mac & Cheese*, we follow one simple, guiding principle: flavor and purity go hand in hand. The Beecher's Credo says it best:

Located in Seattle's Pike Place Market and New York City's Flatiron District, visitors to our glass-walled cheesemaking kitchens witness firsthand the centuries-old craftsmanship that goes into every batch of our award-winning cheese, including our signature Flagship. Flagship is sold only when it meets our rigorous standards — when a simple vat of milk becomes the pride of the Beecher's Fleet.



IT'S ALL ABOUT THE CHEESE



We contribute 1% of all sales to the BEECHER'S PURE FOOD KIDS FOUNDATION empowering kids to make healthy food choices for life. For more information, please visit www.purefoodkids.org.



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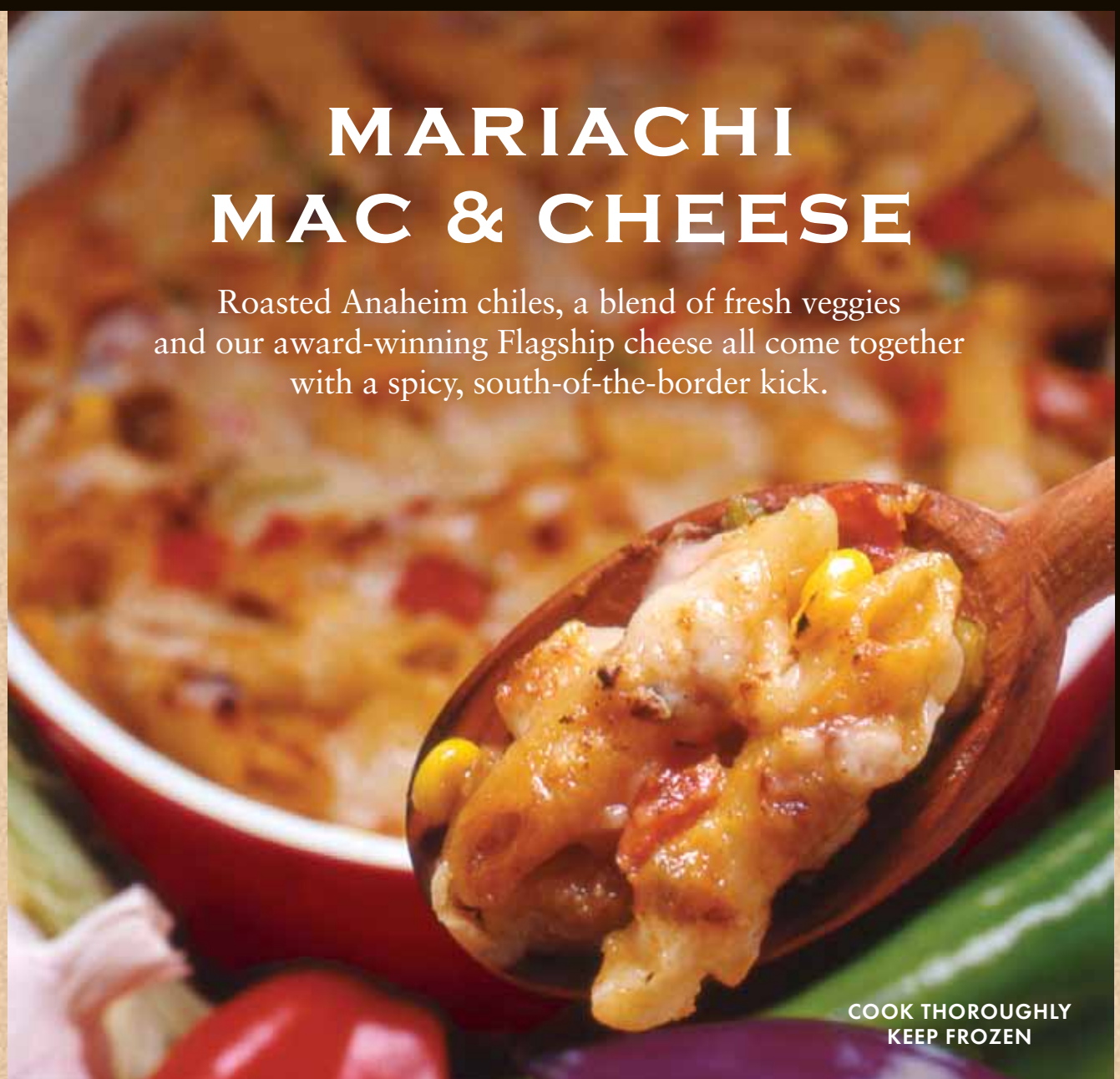
At Beecher's Handmade Cheese, we care deeply about the health, well-being and culinary delight of our customers. We have a passion for — and a commitment to — a philosophy of wholesome nutrition. Try any one of our award-winning products and experience that passion firsthand.

www.beecherscheese.com



MARIACHI MAC & CHEESE

Roasted Anaheim chiles, a blend of fresh veggies and our award-winning Flagship cheese all come together with a spicy, south-of-the-border kick.



COOK THOROUGHLY
KEEP FROZEN

Authentic • Original MARIACHI MAC & CHEESE

Roasted Anaheim chiles, veggies and Flagship cheese come together with a spicy, south-of-the-border kick.



Straight from the heart of Seattle's Pike Place Market and New York City's Flatiron District

Authentic • Original
Vegetarian
Serves 2–4

NET WT. 20 oz.
(1 lb. 4 oz.) 567 g



FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS *

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place pan on baking sheet and bake for approximately 30 to 40 minutes or until sauce starts to bubble. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot. Let set for up to 5 minutes before serving.

MICROWAVE: Remove film. Place pan in microwave on a microwave-safe plate. Microwave for 6 minutes. Stir gently. Microwave for an additional 3 to 4 minutes. Let set for 3 to 5 minutes before serving.

*Ovens vary; cook to an internal temperature of 165°F as measured with a food thermometer. Keep frozen until ready to bake.