

Murray's French Onion Mac

Prep: 15 min. | Cook: 40 min. | Total: 55 min. | Serves: 1

A sweet and savory take on our classic mac



Ingredients:

- 1 ea. Murray's Classic Mac, 32 oz.
- ½ jar Three Little Figs French Onion Confit, 9.25 oz.
- ½ pack Nueske's Wild Cherrywood Smoked Bacon, 12 oz.

Directions:

1. Heat oven to 400F.
2. Remove plastic cover from mac container. When oven is fully heated, place mac on an oven-proof tray and bake uncovered for 30 minutes, rotating the mac halfway through the heating process. If you have re-frozen your mac, we recommend heating it for a total of 45 minutes.
3. Unwrap bacon and stack the slices, then cut into 1" squares.
4. Place the bacon in a medium pan and place over medium heat. Cook the bacon for about 8 minutes, stirring frequently. The bacon should still be a little soft. Drain the fat on a paper towel and set aside.
5. Once the mac has finished cooking, place a couple small dollops of the onion confit on top, then spread the cooked bacon.
6. Enjoy!