

MONDAY, MAY 28, 2012

## Cucina Fresca's New Gourmet Mac N' Cheese



SEATTLE -- Founded in 1980, with roots as a mom-and-pop shop in Seattle's Pike Place Market, Cucina Fresca has grown into a leading producer of natural prepared foods for retail and foodservice. Chef-owned and operated, Cucina Fresca puts product before profit, creating superior offerings using only the freshest, high quality ingredients available.

Cucina Fresca's current gourmet line includes more than 30 retail products, including its popular fresh pastas, pasta sauces and frozen "lazy" lasagna and now a new macaroni and cheese dish. Cucina Fresca Gourmet Foods are distributed throughout North America in grocery retailers, specialty shops and via foodservice channels. The product is readily available at Whole Foods Market and Kroger grocery stores.

Their newest line of **Gourmet Mac and Cheese** are handcrafted in small batches using fresh, high quality, natural ingredients. The recently launched Mac and Cheese is available in four distinct flavors that offer a sophisticated take on the ultimate comfort food -- **Sharp Cheddar, Smoked Gruyere, Creamy**

## **Fontina and Tangy Gorgonzola.**

All varieties featured eggless penne pasta accompanied with a rich, creamy roux-based bechamel sauce made with rBST-free milk, fresh cheeses, unbleached white flour and a touch of whole creamery butter.

Many of the staple ingredients are locally sourced from family farms, while others are imported from countries of origin -- such as European cheeses -- to create the best possible flavor and quality.

Available in 20-ounce portions, the heat-and-eat ready Cucina Fresca Mac and Cheese is perfect as a gourmet meal for two, or as a side dish for a family meal. Each dish is available in convenient plastic microwaveable containers which can be heated in the microwave or oven. For only \$9.99, this entree is delicious on its own, or can be used as the anchor to create a wide range of easy skillet meals and other surprisingly simple recipes ,such as pot pie and crab imperial. Pick up some for your next meal! Bon appetit!

For more information, visit <http://cucinafresca.com>

*Photo by Jennifer Liu.*