



# BACON JALAPEÑO MAC & CHEESE

with a Crispy Panko Topping

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



1 | 2  
Jalapeño



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 1 TBSP  
Southwest Spice  
Blend



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 Cup | 2 Cups  
Mexican Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1140





# HELLO FRESH

## SAUCE BOSS

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid makes sauce nice and smooth (aka emulsified).

## BUST OUT

- Medium pot
  - Large pan
  - Paper towels
  - Strainer
  - 2 Small bowls
  - Whisk
  - Baking dish
  - Kosher salt
  - Black pepper
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



## 1 COOK BACON

- Bring a medium pot of **salted water** to a boil (**use a large pot for 4 servings**).
- Heat a large, dry pan over medium heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate.
- Carefully discard all but a **thin layer of bacon fat** from pan (**you'll use this to cook the aromatics later**).



## 2 PREP

- While bacon cooks, **wash and dry produce**.
- Halve **jalapeño** crosswise, removing ribs and seeds for less heat; thinly slice one half into rounds and finely dice remaining. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.



## 3 COOK PASTA & MIX PANKO

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.
- While pasta cooks, place **1 TBSP butter (2 TBSP for 4)** in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**. Season with **salt and pepper**.



## 4 COOK AROMATICS

- Heat pan with **reserved bacon fat** over medium-high heat. Add **sliced jalapeño**; season with **salt**. Cook, stirring occasionally, until just tender, 2-3 minutes. Transfer to a second small bowl and set aside.
- Add **scallion whites, diced jalapeño,** and **garlic** to pan. Cook until slightly softened, 2-3 minutes. Season with **salt and pepper**.



## 5 MAKE SAUCE

- Add **flour** to pan with **aromatics**; whisk until thoroughly coated.
- Whisk in **cream sauce base, cream cheese, half the Southwest Spice Blend (all for 4 servings),** and **½ cup reserved pasta cooking water (1 cup for 4)**; reduce heat to low. Simmer, whisking, until sauce is smooth and slightly thickened, 2-3 minutes.
- Whisk in **Mexican cheese blend** and **Monterey Jack** until melted and creamy.



## 6 MIX MAC & CHEESE

- Heat broiler to high.
- Roughly chop **bacon**. Stir bacon and drained **cavatappi** into pan with **cheese sauce**. (**TIP: If your pan is not large enough, carefully transfer everything into pot used to cook pasta.**) If needed, stir in more **reserved pasta cooking water** a splash at a time until cavatappi is coated in a creamy sauce. Season with **salt and pepper**.



## 7 FINISH & SERVE

- Transfer **mac & cheese** to an 8-by-8-inch baking dish (**for 4 servings, use a 9-by-13-inch baking dish**). Sprinkle with **panko** and **sliced jalapeño**.
- Broil until panko is browned and crispy, 2-3 minutes. (**TIP: Watch carefully to avoid burning.**) Sprinkle with **scallion greens**.
- Divide between plates or serve directly from baking dish.