



# EPIC NACHO MAC 'N' CHEESE

with a Tortilla Chip Topping, Green Pepper & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



**1 | 2**  
Long Green  
Pepper



**2 | 2**  
Scallions



**1 Clove | 2 Cloves**  
Garlic



**2 TBSP | 4 TBSP**  
Smoky Red Pepper  
Crema  
Contains: Milk



**6 oz | 12 oz**  
Cavatappi Pasta  
Contains: Wheat



**1 TBSP | 2 TBSP**  
Southwest Spice  
Blend



**1 TBSP | 2 TBSP**  
Flour  
Contains: Wheat



**6 TBSP | 12 TBSP**  
Cream Cheese  
Contains: Milk



**1 Cup | 2 Cups**  
White Cheddar  
Cheese  
Contains: Milk



**1.5 oz | 3 oz**  
Blue Corn Tortilla  
Chips  
Contains: Sesame



**½ Cup | 1 Cup**  
Mexican Cheese  
Blend  
Contains: Milk



**1 tsp | 1 tsp**  
Hot Sauce



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

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



**10 oz | 20 oz**  
Ground Beef\*\*

Calories: 1430



**10 oz | 20 oz**  
Organic Ground  
Beef\*\*

Calories: 1380



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1070



HELLO

## TORTILLA CHIP TOPPING

Crushed blue corn tortilla chips add a satisfying crunch.

## PASTA-BILITIES

To check if your cavatappi is al dente (Italian for "to the tooth"), bite into one! It should be tender with a firm center.

## BUST OUT

- Medium pot
- Strainer
- Small bowl
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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\*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP & MIX CREMA

- Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.
- Place **smoky red pepper crema** in a small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 4 FINISH SAUCE

- Stir **flour** into pan until smooth and incorporated, 1 minute. Gradually stir in ½ **cup water** (¾ **cup for 4 servings**) until fully combined.
- Add **cream cheese** and cook, stirring, until fully incorporated and sauce has thickened, 1-2 minutes.
- Turn off heat; stir in **cheddar** until melted and smooth. Taste and season with **salt** and **pepper**.



### 2 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



### 5 MIX & BROIL MAC 'N' CHEESE

- Stir drained **cavatappi** into pan with **sauce** until coated. Taste and season with **salt** if needed. If mixture is too thick, add a **splash more water**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Using your hands, crush **tortilla chips** and evenly sprinkle over **mac 'n' cheese**. Top with an even layer of **Mexican cheese blend**.
- Broil until cheese melts, 2-3 minutes. **TIP: Watch carefully to avoid burning.**



### 3 START SAUCE

- While pasta cooks, heat a **drizzle of oil** in a medium, preferably ovenproof, pan (use a **large, preferably ovenproof, pan for 4 servings**) over medium heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **Southwest Spice Blend**, **scallion whites**, **garlic**, and **2 TBSP butter** (3 TBSP for 4); cook, stirring, until butter has melted and scallion whites are softened, 1 minute.
- Add **ground beef\*** or **organic ground beef\*** to pan along with **green pepper**. Cook, breaking up meat into pieces, until green pepper is softened and beef is browned and cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



### 6 SERVE

- Drizzle **mac 'n' cheese** with **smoky red pepper crema**. Top with **scallion greens** and as much **hot sauce** as you like. Serve.