



# LONE STAR GREEN PEPPER MAC & CHEESE

with a Crispy Panko Topping

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



1 | 2  
Tomato



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



8 oz | 16 oz  
Cream Sauce  
Base  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



½ Cup | 1 Cup  
Pepper Jack  
Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



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: 1470



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

Calories: 1420



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1100



HELLO





### SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to the luscious sauce.

### EASY BEING CHEESY

In step 4, to make sure all the cheese melts evenly, break out a whisk and stir between each of the three additions.

### BUST OUT

- Medium pot
- Aluminum foil
- Baking sheet
- Strainer
- Small bowl
- Whisk
- Baking dish
- Large pan  
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)  
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a medium pot (large pot for 4 servings) of salted water to a boil. Wash and dry produce.
- Halve green pepper lengthwise; remove stem and seeds. Dice tomato. Peel garlic clove and place in the center of a small piece of foil; drizzle with olive oil and season with salt and pepper. Cinch into a packet.



### 4 MAKE SAUCE

- Heat empty pot used for pasta over medium heat. Add cream sauce base, cream cheese, and remaining Southwest Spice Blend; bring to a simmer, whisking, until smooth, 1-2 minutes.
- Reduce heat to low and whisk in pepper jack, Monterey Jack, and Mexican cheese blend until melted and smooth.



### 2 ROAST VEGGIES

- Place green pepper halves, cut sides down, on a baking sheet. Drizzle with olive oil; season with salt and pepper. Place garlic foil packet on same sheet.
- Roast on top rack until green pepper is tender and lightly blistered and garlic is softened, 15-17 minutes.
- Remove from oven. Once cool enough to handle, transfer everything to a cutting board. Dice green pepper. Mash garlic with a fork.
- Heat broiler to high or heat oven to 500 degrees.



### 5 MIX MAC & CHEESE

- Stir drained cavatappi, mashed garlic, diced green pepper, and tomato into pot with cheese sauce. If needed, stir in reserved pasta cooking water a splash at a time until cavatappi is coated in a creamy sauce. Taste and season with salt and pepper if necessary.
- Stir beef or organic beef into pot along with drained cavatappi until evenly combined.



### 3 COOK PASTA & MAKE TOPPING

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve 3/4 cup pasta cooking water, then drain.
- Meanwhile, place 1 TBSP butter (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in panko and half the Southwest Spice Blend (you'll use the rest later). Season with salt and pepper.
- While pasta cooks, heat a drizzle of oil in a large pan over medium-high heat. Add beef\* or organic beef\* and cook, breaking up meat into pieces, until cooked through, 4-6 minutes.



### 6 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 seasoned panko; broil or bake until panko is browned and crispy, 2-3 minutes. TIP: Watch carefully to avoid burning.
- Divide between plates or serve directly from baking dish.

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