



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
Chopped Chicken
Breast

Calories: 1280



10 oz | 20 oz
Ground Beef**

Calories: 1460



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1100



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



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**.



2 COOK PASTA

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



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 **chicken*** or **beef*** to pan along with **green pepper**. Cook, stirring frequently, until green pepper is softened and chicken or beef is browned and cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



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**.



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.**



6 SERVE

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

*Chicken is fully cooked when internal temperature reaches 165°.

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