

# **INGREDIENTS**

2 PERSON | 4 PERSON



Bacon



6 oz | 12 oz Cavatappi Pasta Contains: Wheat



1 TBSP | 2 TBSP Flour Contains: Wheat



1 Cup | 2 Cups Mexican Cheese Blend Contains: Milk



Jalapeño 🖠

Garlic

1 TBSP | 1 TBSP

Southwest Spice

Blend

Cream Cheese

Contains: Milk



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



Cream Sauce Base 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!

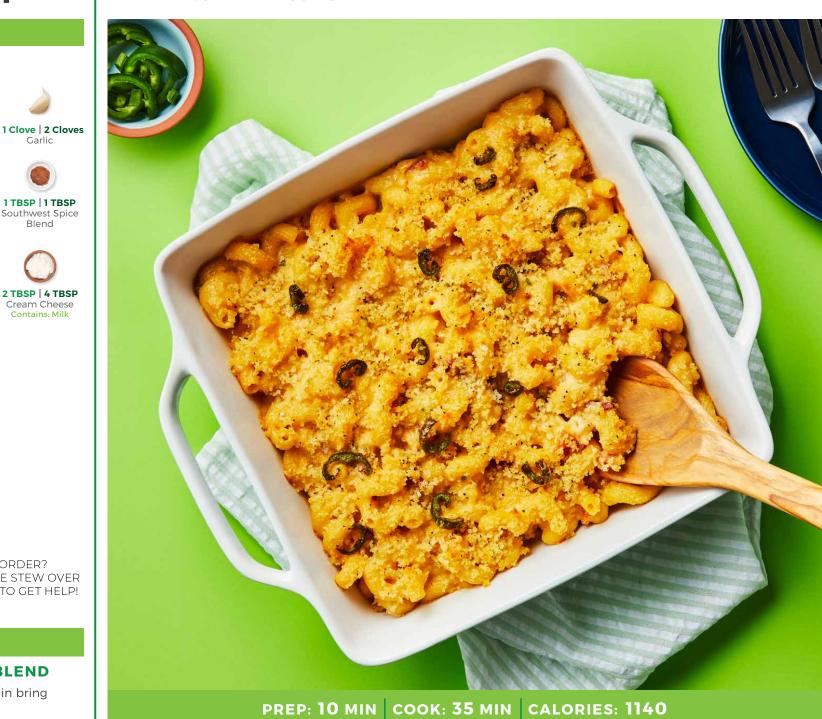
# **HELLO**

# **SOUTHWEST SPICE BLEND**

Chili powder, garlic, and cumin bring major flavor

# **BACON JALAPEÑO MAC & CHEESE**

with a Crispy Panko Topping





#### **WORTH THE WHISK**

To make this silky, creamy sauce, vou'll be combining concentrated ingredients; whisk well until fully blended and smooth.

#### **BUST OUT**

- Medium pot
- 2 Small bowls
- Large pan
- Paper towels
- Baking dish

Whisk

- Strainer
- 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 jalapeño 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 half-moons and finely dice remaining. 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 JALAPEÑO**

- 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 diced jalapeño and garlic to pan. Cook, stirring occasionally, until slightly softened. 2-3 minutes. Season with salt and pepper.



### **5 MAKE SAUCE**

- Add **flour** to same pan; 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.



- · 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.)
- Divide between plates or serve directly from baking dish.