



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

2 PERSON | 4 PERSON

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: 1480



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
- Small bowl
- Aluminum foil
- Whisk
- Baking sheet
- Baking dish
- Strainer
- 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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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



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.



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.



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.



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 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* 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.