



BAKED MAC 'N' CHEESE DINNER TWO WAYS

Keep It Simple with Garlic Crostini + Mix It Up with Honey-Mustard Kale Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 | 2
Tomato



4 oz | 8 oz
Kale



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



6 TBSP | 12 TBSP
Cream Cheese
Contains: Milk



1 | 2
Mushroom Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



1 Cup | 2 Cups
Cheddar Cheese
Contains: Milk



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 tsp | 2 tsp
Hot Sauce



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

HELLO

TWO WAYS

No need to make two separate dinners to please everyone at the table! This meal includes extra veggies and delicious "oomph" for anyone who wants 'em.



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1390



WORTH THE WHISK

To make this silky, creamy sauce, you'll be combining concentrated ingredients—make sure to whisk well at each stage until fully blended and smooth.

BUST OUT

- Medium pot
- 2 Small bowls
- Plastic wrap
- Strainer
- Large pan
- Large pan
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 1½ tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
- Whisk
- Baking dish
- Baking sheet
- Large bowl

Contains: Milk



1 PREP & MAKE GARLIC BUTTER

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Slice **baguette** crosswise into 8-10 rounds (**16-20 rounds for 4 servings**). Dice **tomato** into ½-inch pieces. Remove and discard any large stems from **kale**; chop into bite-size pieces.
- In a small microwave-safe bowl, combine minced garlic, **2 TBSP butter (4 TBSP for 4)**, and a **pinch of salt**. Cover bowl with plastic wrap and microwave until butter has melted and garlic is fragrant, 30-60 seconds. Stir and set aside (**you'll use it in Step 5**).



2 COOK PASTA

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



3 MAKE CHEESE SAUCE

- While pasta cooks, in a large pan, whisk together **cream sauce base** and **1 cup water (2 cups for 4 servings)** over medium heat. Bring to a simmer and add **cream cheese, stock concentrate,** and **garlic powder**.
- Cook, whisking, until cream cheese is fully incorporated and sauce is smooth, 2-3 minutes.
- Remove from heat. Whisk in **cheddar** and **1 TBSP butter (2 TBSP for 4)** until smooth, 1-2 minutes. Taste and season with **salt** and **pepper**.



4 BAKE MAC 'N' CHEESE

- Transfer **cheese sauce** to pot with **drained cavatappi**; stir to combine. Lightly coat an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 4 servings**) with **nonstick cooking spray**. Transfer **mac 'n' cheese** to prepared baking dish.
- In a second small bowl, combine **panko, 1 tsp oil (1½ tsp for 4), salt,** and **pepper**; stir to combine. Evenly sprinkle mac 'n' cheese with **seasoned panko**. **TIP: Not sure if everyone loves a crunchy topping? Leave it off or just sprinkle it over half the dish.**
- Bake on top rack until browned and crispy, 12-15 minutes. Let rest for 5 minutes before serving.



5 MAKE CROSTINI

- Meanwhile, arrange **baguette rounds** on a baking sheet and brush with **garlic butter**. Toast on middle rack until golden brown, 5-8 minutes.
- Top **crostini** with **tomato**. Season with **salt** and **pepper**.



6 MAKE KALE SALAD

- Place **kale** in a large bowl with a **large drizzle of olive oil** and a **big pinch of salt**. Using your hands, massage kale (**similar to how you would knead dough**) until leaves are tender, 1 minute. **TIP: Don't skip this step—massaging helps the kale leaves wilt slightly, giving them a tender (not fibrous!) texture.**
- Add **dressing**; toss to combine.



7 FINISH & SERVE

- **Keep It Simple:** Divide **mac 'n' cheese** between bowls. Serve with **crostini**.
- **Mix It Up:** Divide **mac 'n' cheese** between plates and drizzle with **hot sauce** to taste. Top **kale salad** with **walnuts** and serve on the side.