

INGREDIENTS

2 PERSON | 4 PERSON



Bacon



1 Clove | 2 Cloves Garlic



Jalapeño 🖠

6 oz | 12 oz Cavatappi Pasta



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat

Scallions



1 TBSP | 1 TBSP Southwest Spice



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



1 TBSP | 2 TBSP Flour **Contains: Wheat**



1 Cup | 2 Cups Mexican Cheese Blend Contains: Milk



4 oz | 8 oz Cream Sauce Base Contains: Milk



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER?

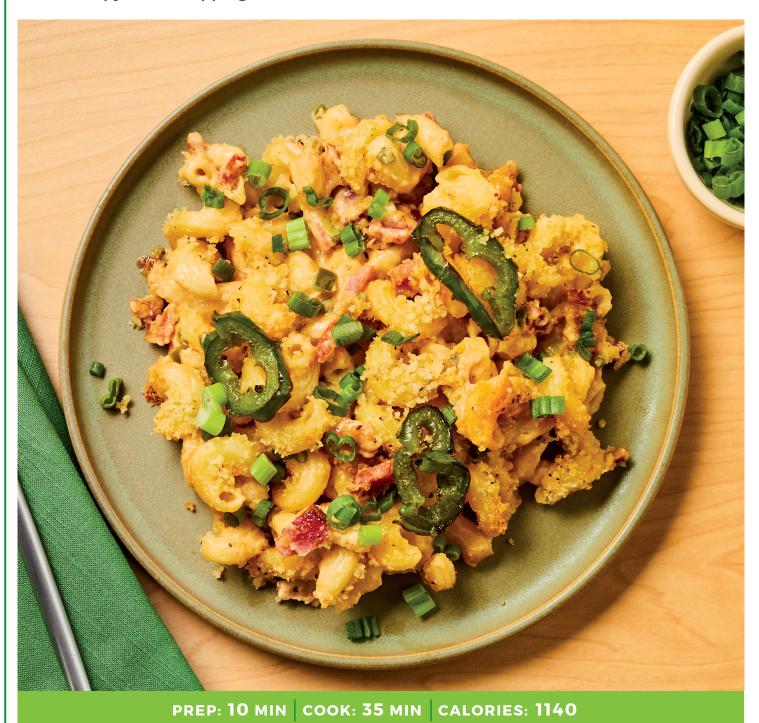
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SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor

BACON JALAPEÑO MAC & CHEESE

with a Crispy Panko Topping





BUST OUT

- Medium pot
- 2 Small bowls

Whisk

- Large pan
 - towels Baking dish
- Paper towels
- Strainer
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



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-towellined plate.
- Carefully discard all but a thin layer of bacon fat from pan (you'll use this to cook the aromatics 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 rounds and finely dice remaining. Trim and thinly slice scallions, separating whites from greens. 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 microwavesafe bowl; microwave until melted, 30 seconds. Stir in panko. Season with salt and pepper.



4 COOK AROMATICS

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



5 MAKE SAUCE

- Add flour to pan with aromatics; 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.



- 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.) Sprinkle with scallion greens.
- Divide between plates or serve directly from baking dish.

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*Bacon is fully cooked when internal temperature reaches 145°.