

INGREDIENTS

2 PERSON | 4 PERSON



Broccoli



Cream Sauce Base

Contains: Milk

1 tsp | 2 tsp

Garlic Powder



6 oz | 12 oz Cavatappi Pasta Contains: Wheat



Mushroom Stock Concentrate



Tomato





1 TBSP | 2 TBSP **Everything Bagel** Seasoning Contains: Sesame



6 TBSP | 12 TBSP Cream Cheese Contains: Milk



2 Cups | 4 Cups Cheddar Cheese Contains: Milk



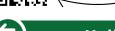
5 tsp | 5 tsp



White Wine Vinegar



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



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



4 oz | 8 oz Bacon



1 oz | 2 oz Hot Honey

Calories: 1310 Calories: 1540

MAC'N' CHEESE BAR

with sides & toppings for everyone to build their perfect plate



PREP: 5 MIN COOK: 35 MIN CALORIES: 1270



BUST OUT

- Medium pot
- Strainer
- Baking sheet (or
- Whisk
- 2 baking sheets) Baking dish
- Large pan
- Plastic wrap
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Nonstick cooking spray
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 START PREP & ROAST BROCCOL

- 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.
- Cut **broccoli** into bite-size pieces if necessary.
- · Toss broccoli on a baking sheet with a drizzle of olive oil, salt, and pepper. Roast on top rack until browned and tender, 15-20 minutes. TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!
- Arrange **bacon*** in a single layer on a separate baking sheet. Roast on middle rack until crispy, 15-20 minutes. Once cool enough to handle, roughly chop.



2 TOAST PANKO & COOK PASTA

- Meanwhile, melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over mediumhigh heat. Add panko, Everything Bagel Seasoning, salt, and pepper; cook, stirring, until golden brown, 2-3 minutes. Turn off heat: transfer to a small bowl. Wipe out pan.
- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain, then return pasta to pot.



- While pasta cooks, in pan used for panko. whisk together cream sauce base and 1 cup water (2 cups for 4 servings) over medium heat. Bring to a simmer.
- · 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 three-quarters of the cheddar and 1 TBSP butter (2 TBSP for 4) until melted and smooth. Taste and season with salt and pepper if desired.



4 BAKE MAC 'N' CHEESE

- Transfer cheese sauce to pot with drained cavatappi: stir to combine.
- Coat an 8-by-8-inch baking dish (9-by-13inch baking dish for 4 servings) with nonstick cooking spray. Transfer mac 'n' cheese to prepared baking dish.
- Top with **remaining cheddar** and bake on middle rack until browned, 12-15 minutes. Let rest 5 minutes before serving.



5 FINISH PREP

· While mac 'n' cheese bakes, halve jalapeño lengthwise, removing ribs and seeds for less heat; thinly slice crosswise into half-moons. Dice tomato into 1/2-inch pieces.



6 PICKLE JALAPEÑO

- In a second small microwave-safe bowl. combine ialapeño. 1 tsp vinegar. ¼ tsp sugar, and a pinch of salt (for 4 servings, use 2 tsp vinegar, ½ tsp sugar, and a big pinch of salt). (Save remaining vinegar for another use.)
- Cover with plastic wrap and microwave for 30 seconds. Set aside to pickle, stirring occasionally.



- · Serve broccoli, mac 'n' cheese, toasted panko, tomato, and pickled jalapeño family style and let everyone build their own plate.
- Serve chopped bacon with mac 'n' cheese bar.
- Serve hot honey with mac 'n' cheese bar.