



MAC 'N' CHEESE BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Broccoli



1/4 Cup | 1/2 Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Everything Bagel
Seasoning
Contains: Sesame



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



2 Cups | 4 Cups
Cheddar Cheese
Contains: Milk



1 | 2
Tomato



1 | 2
Jalapeño



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
Calories: 1540



1 oz | 2 oz
Hot Honey
Calories: 1310



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1270



BUST OUT

- Medium pot
- Baking sheet (or 2 baking sheets) [Ⓢ]
- Large pan
- 2 Small bowls
- Strainer
- Whisk
- Baking dish
- Plastic wrap

- 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 BROCCOLI

- 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 medium-high 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.



3 MAKE CHEESE SAUCE

- 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-13-inch 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 ½-inch pieces.



6 PICKLE JALAPEÑO

- In a second small microwave-safe bowl, combine **jalapeño, 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.



7 SERVE

- 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**.

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