



LONE STAR GREEN PEPPER MAC & CHEESE

with a Crispy Panko Topping

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 Clove(s) | 2 Clove(s)
Garlic



1 TBSP | 2 TBSP
Southwest Spice Blend



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Long Green Pepper



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



½ Cup(s) | 1 Cup(s)
Pepper Jack Cheese
Contains: Milk



½ Cup(s) | 1 Cup(s)
Mexican Cheese Blend
Contains: Milk



¼ Cup(s) | ½ Cup(s)
Monterey Jack Cheese
Contains: Milk



½ Cup(s) | 1 Cup(s)
Panko Breadcrumbs
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**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: 1470



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1090



HELLO

SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to a luscious cheese sauce.

EASY BEING CHEESY

To make sure all the cheese melts evenly in Step 4, break out a whisk and stir between each of the three additions.

BUST OUT

- Medium pot
- Aluminum foil
- Baking sheet
- Strainer
- Small bowl
- Whisk
- Baking dish
- Butter
Contains: Milk
- Kosher Salt
- Black Pepper
- Olive Oil

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.

HOW WAS YOUR MEAL?



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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.



3 COOK PASTA & MAKE TOPPING

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **¾ 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.



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.



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.

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