



CAULIFLOWER PANCETTA MAC 'N' CHEESE

with Cavatappi and Scallions



HELLO PANCETTA

Italian-style bacon bits add bursts of porky, salty flavor throughout.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 700**



Scallions



Cavatappi Pasta
(Contains: Wheat)



Flour
(Contains: Wheat)



Chicken Stock Concentrate



Cauliflower Florets



Pancetta



Milk
(Contains: Milk)



Italian Cheese Blend
(Contains: Milk)

START STRONG

In step 4, you'll be making a *béchamel* (that's a flour-thickened sauce). Make sure to stir the flour constantly after adding, then pour in the milk while whisking. This will make things silky smooth.

BUST OUT

- Large pot
- Slotted spoon
- Baking sheet
- Whisk
- Strainer
- Large pan
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Cauliflower Florets 10 oz | 20 oz
- Cavatappi Pasta 6 oz | 12 oz
- Pancetta 2 oz | 4 oz
- Flour 1 TBSP | 2 TBSP
- Milk 1 Cup | 2 Cups
- Chicken Stock Concentrate 1 | 2
- Italian Cheese Blend ½ Cup | 1 Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 ROAST CAULIFLOWER

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. Trim, then thinly slice **scallions**, keeping greens and whites separate. Toss **cauliflower** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, 20-25 minutes.



2 COOK PASTA

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



3 CRISP PANCETTA

Meanwhile, heat a large pan over medium-high heat (use an ovenproof pan if you have one). Add **scallion whites** and half the **pancetta** from package (use the rest as you like). Cook, tossing, until crisp and browned at the edges, 4-5 minutes. Remove from pan with a slotted spoon, keeping as much rendered oil in pan as possible.



4 MAKE CHEESE SAUCE

Melt **1 TBSP butter** in same pan over medium heat. Once melted, add **flour** and stir constantly until it loses its raw smell, 1-2 minutes. Slowly pour in **1 cup milk** (we sent more), whisking to combine. Stir in **stock concentrate** and let simmer until thickened, 1-2 minutes. Remove pan from heat, then stir in **cheese**. Season with **salt** and **pepper**.

5 BAKE MAC 'N' CHEESE

Stir **cavatappi**, **pancetta mixture**, and **¾ of the cauliflower** into sauce in pan. (**TIP:** If your pan is not ovenproof, transfer mixture to a medium, lightly oiled baking dish at this point.) Scatter remaining cauliflower over top. Bake in oven until bubbly, 5-7 minutes.

6 PLATE AND SERVE

Divide **mac 'n' cheese** between plates. Garnish with **scallion greens** and serve.

MAC ATTACK!

It doesn't get better than timeless, comforting mac 'n' cheese.

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