



LONE STAR GREEN PEPPER MAC & CHEESE

with a Crispy Panko Topping

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Southwest Spice
Blend



8 oz | 16 oz
Cream Sauce
Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



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HelloCustom

2 PERSON | 4 PERSON

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



4 oz | 8 oz
Bacon

Calories: 1330



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1070



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

EASY BEING CHEESY

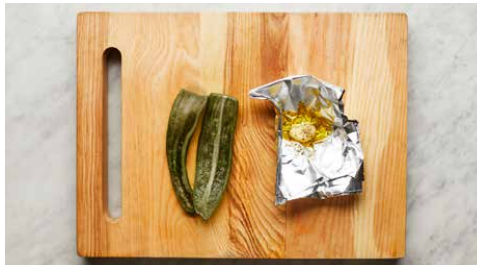
In step 4, to make sure all the cheese melts evenly, break out a whisk and stir between each of the three additions.

BUST OUT

- Medium pot
- Whisk
- Aluminum foil
- Baking dish
- Baking sheet
- Medium pan
- Strainer
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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. Peel garlic and place on 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.

While veggies roast, heat a medium dry pan over medium-high heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



3 COOK PASTA & MAKE TOPPING

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve 3/4 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.



4 MAKE SAUCE

- Heat same pot 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, and diced green pepper 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. Season with salt and pepper.
- Stir chopped bacon into cheese sauce until thoroughly 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.

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