



BACON JALAPEÑO MAC & CHEESE

with a Crispy Panko Topping

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Jalapeño



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 1 TBSP
Southwest Spice
Blend



1 TBSP | 2 TBSP
Flour
Contains: Wheat



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 Cup | 2 Cups
Mexican Cheese
Blend
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring
major flavor



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1140



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SAUCE BOSS

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid makes sauce nice and smooth (aka emulsified).

BUST OUT

- Medium pot
- Large pan
- Paper towels
- Strainer
- 2 Small bowls
- Whisk
- Baking dish
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



1 COOK BACON

- Bring a medium pot of **salted water** to a boil (**use a large pot for 4 servings**).
- Heat a large, dry pan over medium heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate.
- Carefully discard all but a **thin layer of bacon fat** from pan (**you'll use this to cook the aromatics later**).



2 PREP

- While bacon cooks, **wash and dry produce**.
- Halve **jalapeño** crosswise, removing ribs and seeds for less heat; thinly slice one half into rounds and finely dice remaining. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.



3 COOK PASTA & MIX PANKO

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.
- While pasta cooks, place **1 TBSP butter (2 TBSP for 4)** in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**. Season with **salt and pepper**.



4 COOK AROMATICS

- Heat pan with **reserved bacon fat** over medium-high heat. Add **sliced jalapeño**; season with **salt**. Cook, stirring occasionally, until just tender, 2-3 minutes. Transfer to a second small bowl and set aside.
- Add **scallion whites, diced jalapeño,** and **garlic** to pan. Cook until slightly softened, 2-3 minutes. Season with **salt and pepper**.



5 MAKE SAUCE

- Add **flour** to pan with **aromatics**; whisk until thoroughly coated.
- Whisk in **cream sauce base, cream cheese, half the Southwest Spice Blend (all for 4 servings),** and **½ cup reserved pasta cooking water (1 cup for 4)**; reduce heat to low. Simmer, whisking, until sauce is smooth and slightly thickened, 2-3 minutes.
- Whisk in **Mexican cheese blend** and **Monterey Jack** until melted and creamy.



6 MIX MAC & CHEESE

- Heat broiler to high.
- Roughly chop **bacon**. Stir bacon and drained **cavatappi** into pan with **cheese sauce**. (**TIP: If your pan is not large enough, carefully transfer everything into pot used to cook pasta.**) If needed, stir in more **reserved pasta cooking water** a splash at a time until cavatappi is coated in a creamy sauce. Season with **salt and pepper**.



7 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 **panko** and **sliced jalapeño**.
- Broil until panko is browned and crispy, 2-3 minutes. (**TIP: Watch carefully to avoid burning.**) Sprinkle with **scallion greens**.
- Divide between plates or serve directly from baking dish.

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