



# MAC 'N' CHEESE BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Broccoli



¼ Cup | ½ 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  
OR GIVE US A CALL AT (646) 846-3663.



## HelloCustom

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



4 oz | 8 oz  
Bacon



1 oz | 2 oz  
Hot Honey

Calories: 1550

Calories: 1340



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1290



HELLO

## BUILD-A-PLATE

Delight everyone's palates with this super-customizable meal! If you chose to add extras, you can serve up crispy bacon and/or hot honey for drizzling!

### BUST OUT

- Medium pot
  - Baking sheet (or 2 baking sheets) <sup>Ⓢ</sup>
  - Large pan
  - 2 Small bowls
  - Kosher salt
  - Black pepper
  - Olive oil (1 tsp | 1 tsp)
  - Nonstick cooking spray
  - Sugar (¼ tsp | ½ tsp)
  - Butter (2 TBSP | 4 TBSP)
  - Strainer
  - Whisk
  - Baking dish
  - Plastic wrap
- 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!**

- <sup>Ⓢ</sup> 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.
- <sup>Ⓢ</sup> Serve **chopped bacon** with **mac 'n' cheese bar.**
- <sup>Ⓢ</sup> Serve **hot honey** with **mac 'n' cheese bar.**

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<sup>Ⓢ</sup> \*Bacon is fully cooked when internal temperature reaches 145°.