



EPIC NACHO MAC 'N' CHEESE

with a Tortilla Chip Topping, Green Pepper & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



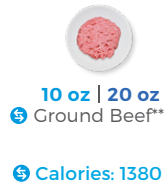
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PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1070



HELLO

TORTILLA CHIP TOPPING

Crushed blue corn tortilla chips add a satisfying crunch.

PASTA-BILITIES

To check if your cavatappi is al dente (Italian for “to the tooth”), bite into one! It should be tender with a firm center.

BUST OUT

- Medium pot
- Strainer
- Small bowl
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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



1 PREP & MIX CREMA

- Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.
- Place **smoky red pepper crema** in a small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



4 FINISH SAUCE

- Stir **flour** into pan until smooth and incorporated, 1 minute. Gradually stir in **½ cup water** (¾ cup for 4 servings) until fully combined.
- Add **cream cheese** and cook, stirring, until fully incorporated and sauce has thickened, 1-2 minutes.
- Turn off heat; stir in **cheddar** until melted and smooth. Taste and season with **salt** and **pepper**.



2 COOK PASTA

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



5 MIX & BROIL MAC 'N' CHEESE

- Stir drained **cavatappi** into pan with **sauce** until coated. Taste and season with **salt** if needed. If mixture is too thick, add a **splash more water**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Using your hands, crush **tortilla chips** and evenly sprinkle over **mac 'n' cheese**. Top with an even layer of **Mexican cheese blend**.
- Broil until cheese melts, 2-3 minutes. **TIP: Watch carefully to avoid burning.**



3 START SAUCE

- While pasta cooks, heat a **drizzle of oil** in a medium, preferably ovenproof, pan (use a large, preferably ovenproof, pan for 4 servings) over medium heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **Southwest Spice Blend**, **scallion whites**, **garlic**, and **2 TBSP butter** (3 TBSP for 4); cook, stirring, until butter has melted and scallion whites are softened, 1 minute.
- Add **ground beef*** or **organic ground beef*** to pan along with **green pepper**. Cook, breaking up meat into pieces, until green pepper is softened and beef is browned and cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



6 SERVE

- Drizzle **mac 'n' cheese** with **smoky red pepper crema**. Top with **scallion greens** and as much **hot sauce** as you like. Serve.