



EPIC NACHO MAC 'N' CHEESE

with a Tortilla Chip Crust, Poblano & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 2
Poblano Pepper



1 Clove | 2 Cloves
Garlic



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 TBSP | 2 TBSP
Flour
Contains: Wheat



6 TBSP | 12 TBSP
Cream Cheese
Contains: Milk



1 Cup | 2 Cups
White Cheddar
Contains: Milk



1.5 oz | 3oz
Food Should Taste
Good™ Blue Corn
Tortilla Chips



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1 tsp | 1 tsp
Hot Sauce

HELLO

TORTILLA CHIP CRUST

Crushed blue corn tortilla chips topped with melty cheeses add satisfying crunch to mac 'n' cheese.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1120



FOOD SHOULD TASTE GOOD™ BLUE CORN TORTILLA CHIPS

Food Should Taste Good™ Chips are crafted using real ingredients, delivering a great taste in flavors you'll love. Our chips are non-GMO, gluten-free, and Kosher certified.



FLOUR POWER

In step 4, you'll make a *roux*, or a mixture of flour and butter that works wonders to thicken sauces and soups. Cooking the mixture first gives it a toasted, nutty flavor—but since it can brown in a flash, be sure to stir constantly so the flour doesn't burn.

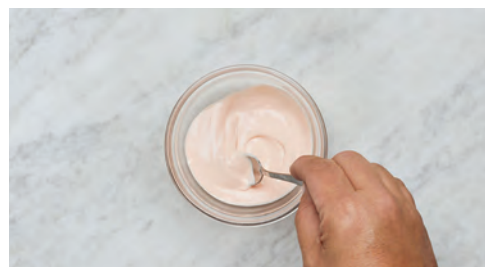
BUST OUT

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

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1 PREP & MIX CREMA

- Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Core, deseed, and dice **poblano** 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 and cook until pasty, 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 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**.
- 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 over medium heat (**use a large pan for 4 servings**). Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **2 TBSP butter** (3 TBSP for 4), **scallion whites**, **garlic**, and **Southwest Spice**: cook, stirring, until butter melts and scallion whites are softened, 1 minute.



6 SERVE

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