



PULLED PORK MAC 'N' CHEESE

with Barbecue Spices and Scallions



HELLO PULLED PORK

Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 1140**



Scallions



Pulled Pork



Milk
(Contains: Milk)



Cream Cheese
(Contains: Milk)



Hot Sauce



Cavatappi Pasta
(Contains: Wheat)



Flour
(Contains: Wheat)



Sweet and Smoky
Barbecue Seasoning



Mexican
Cheese Blend
(Contains: Milk)

START STRONG

Mac 'n' cheese? Yes, please! Get kids psyched for dinner by having them help. They can break up the pork, plate the finished dish, and lend a hand with table-setting or cleanup.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Whisk
- Vegetable oil (2 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|--------------------------------------|---------|
| • Scallions | 4 |
| • Cavatappi Pasta | 12 oz |
| • Pulled Pork | 20 oz |
| • Flour | 2 TBSP |
| • Milk | 13.5 oz |
| • Sweet and Smoky Barbecue Seasoning | 2 TBSP |
| • Cream Cheese | 4 oz |
| • Mexican Cheese Blend | 1 Cup |
| • Hot Sauce | 2 tsp |

WINE CLUB

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HelloFRESH



1 PREP

Bring a medium pot of **salted water** to a boil. Wash and dry **scallions**, then trim and thinly slice, separating greens and whites.



2 BOIL PASTA

Once water boils, add **cavatappi** to pot. Cook until al dente, 8-10 minutes. Scoop out and reserve **1 cup pasta cooking water**, then drain.



3 COOK PORK

Meanwhile, tear **pork** into smaller, bite-sized pieces. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add pork and a large pinch of **salt** and **pepper**. Cook, stirring a few times, until pork begins to brown, 4-5 minutes. Stir in **scallion whites** and cook 30 seconds. Transfer to a plate.



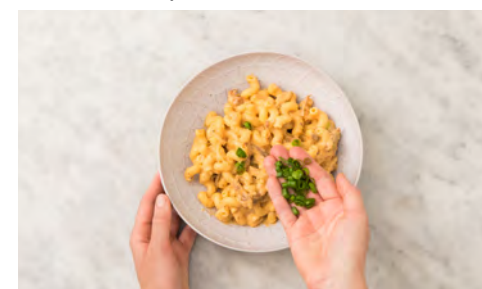
4 MAKE SAUCE

After draining cavatappi, lower heat under pan used for pork to medium and add **4 TBSP butter**. Once melted, stir in **flour** and cook 30 seconds. Slowly whisk in **milk**, reserved **pasta cooking water**, **barbecue seasoning**, and a few pinches of **salt** and **pepper**. Bring to a simmer, then let bubble until just thickened, 1-2 minutes.



5 STIR PASTA

Remove pan from heat and add **cream cheese** and **Mexican cheese**, stirring until smooth. Stir in **cavatappi** and **pork** to combine. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **pasta** between plates. Garnish with **scallion greens** and **hot sauce** (to taste).

FRESH TALK

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