

# **STOVETOP MAC 'N' CHEESE**

with Broccoli and Crispy Pancetta



# HELLO -**STOVETOP MAC 'N' CHEESE**

Made with three cheeses to ensure rich, creamy flavor in every bite





Pancetta



Milk

(Contains: Milk)



Chicken Stock Italian Cheese Blend Concentrates (Contains: Milk) Concentrates

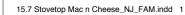




Cream Cheese (Contains: Milk)

Parmesan Cheese (Contains: Milk)

PREP: 5 MIN TOTAL: 35 MIN CALORIES: 840 Broccoli Florets



#### START STRONG

We're steaming the broccoli in the microwave to save time and skip the extra pots, but you can also boil the florets in a medium pot of water until tender, about 5 minutes. then drain.

#### **BUST OUT**

- Large pot Slotted spoon
- Large bowl
- Plastic wrap
- Strainer
- Large pan
- Butter (3 TBSP) (Contains: Milk)

— INGREDIENTS	
Ingredient 4-person	
• Scallions	4
• Broccoli Florets	16 oz
• Fusilli Pasta	12 oz
• Pancetta	8 oz
• Flour	2 TBSP
• Milk	13.5 oz
Chicken Stock Concentrates	2
• Cream Cheese	1 oz
• Italian Cheese Blend	1 Cup
• Parmesan Cheese	1/4 Cup







#### PREP

Wash and dry all produce. Bring a large pot of salted water to a boil. Trim, then thinly slice **scallions**, separating greens and whites. Cut any large broccoli florets into bite-sized pieces, then place in a large, microwave-safe bowl with a big splash of water. Cover with plastic wrap; poke a few holes in wrap.

**MICROWAVE BROCCOLI** 

AND START SAUCE

Microwave broccoli in bowl on high

heat until tender, about 5 minutes (time

may vary). Drain well. Meanwhile, melt

2 TBSP butter in pan used for pancetta

over medium heat. Add **flour** and stir

constantly until it loses its raw smell,

about 2 minutes. Slowly pour in milk,

whisking to combine.



# COOK PASTA

Conce water is boiling, add **fusilli** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out and reserve 1/2 cup pasta cooking water, then drain well before returning to pot.



## FINISH SAUCE AND STIR Stir stock concentrates and ¼ cup pasta cooking water into pan. Let sauce simmer until thickened, 2-3 minutes. Remove pan from heat and stir in cream cheese and Italian cheese. Season with salt and pepper and set aside. Add pancetta mixture, broccoli, and 1 TBSP butter to pot with fusilli. Add sauce, stirring to combine.



### **CRISP PANCETTA**

Add pancetta to a large pan and place over medium-high heat. Cook, stirring often, until almost crisp, 5-7 minutes. Add scallion whites and cook until softened, about 1 minute more. Remove both ingredients from pan with a slotted spoon, keeping as much oil in pan as possible.



## FINISH AND SERVE Return pot to low heat. Stir **pasta** mixture until warmed through and butter melts, 1-2 minutes. (TIP: Add more pasta cooking water if sauce seems dry.) Season with salt and pepper. Divide between plates and sprinkle with Parmesan and reserved scallion greens.

# FRESH TALK

What is your favorite hobby?