



CHIPOTLE CHEDDAR MAC 'N' CHEESE

with Roasted Cauliflower and Crispy Panko Breadcrumbs



HELLO
CHIPOTLE POWDER
The dried smoky chili gives a classic recipe a whole new spin.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 820**

-  Cauliflower Florets
-  Fusilli Pasta
(Contains: Wheat)
-  Scallions
-  Flour
(Contains: Wheat)
-  Cheddar Cheese
(Contains: Milk)
-  Garlic Powder
-  Chipotle Powder
-  Panko Breadcrumbs
(Contains: Wheat)
-  Milk
(Contains: Milk)
-  Cream Cheese
(Contains: Milk)

START STRONG


In step 2, drain the fusilli a little bit sooner than you normally would when making pasta. It will continue to soften after you add it to the pan later on.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Medium pan
- Olive oil (2 tsp | 4 tsp)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---|-------------------|
| • Cauliflower Florets | 10 oz 20 oz |
| • Garlic Powder | 1 tsp 2 tsp |
| • Chipotle Powder  | 1 tsp 1 tsp |
| • Fusilli Pasta | 6 oz 12 oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Scallions | 2 4 |
| • Flour | 1 TBSP 2 TBSP |
| • Milk | 6.75 oz 13.5 oz |
| • Cream Cheese | 1 oz 2 oz |
| • Cheddar Cheese | 1 Cup 2 Cups |

HELLO WINE



PAIR WITH

Stemwinder Mendoza Malbec, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Bring a large pot of salted water to a boil. Cut any large cauliflower florets into smaller pieces. Toss on a baking sheet with a large drizzle of olive oil, half the garlic powder, and ¼ tsp chipotle powder (we'll use more of the spices later).



4 COOK AROMATICS

Trim, then thinly slice scallions, keeping greens and whites separate. After draining fusilli, melt another 1 TBSP butter in pan used for panko over medium heat. Stir in scallion whites, flour, remaining garlic powder, and a pinch of chipotle powder. (TIP: Add another ¼ tsp chipotle if you like it spicy.) Cook, stirring, until scallion whites are softened, about 1 minute.

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2 ROAST CAULIFLOWER AND COOK PASTA

Season cauliflower generously with salt. Roast in oven until tender, about 25 minutes, tossing halfway through. After done roasting, preheat broiler to high. Meanwhile, once water is boiling, add fusilli to pot. Cook until just barely al dente, about 8 minutes. Reserve ¼ cup pasta cooking water, then drain.



5 MAKE SAUCE

Whisk milk and reserved pasta cooking water into pan with scallion whites. Bring to a simmer, then let bubble until starting to thicken, about 3 minutes. Remove pan from heat and add cream cheese and ¾ cup cheddar (save the rest for the next step), stirring to melt. Season with salt. Stir in cauliflower and fusilli. TIP: If your pan isn't ovenproof, transfer everything to a small baking dish at this point.



3 TOAST PANKO

Melt ½ TBSP butter in a medium pan over medium heat (use an ovenproof pan if you have one). Add panko and toast, stirring frequently, until golden brown, 3-4 minutes. Remove from pan and transfer to a plate or bowl.



6 FINISH AND SERVE

Mix panko with remaining cheddar, then scatter over mixture in pan. Place pan under broiler and broil until top is browned and cheese is melted, 2-3 minutes. (TIP: Keep an eye on this—you don't want it to burn.) Carefully remove from broiler and sprinkle with scallion greens. Divide between plates and serve.

CLASSIC!

Is it just us, or does mac 'n' cheese go well with everything?

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