



# 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

In step 4, you'll be making a béchamel (that's a flour-thickened sauce). Make sure to stir the flour constantly after adding, then whisk in the milk while slowly pouring. This will make things silky smooth.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Cavatappi Pasta 6 oz | 12 oz
- Pulled Pork 10 oz | 20 oz
- Flour 1 TBSP | 2 TBSP
- Milk 6.75 oz | 13.5 oz
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 2 TBSP
- Cream Cheese 2 oz | 4 oz
- Mexican Cheese Blend ½ Cup | 1 Cup
- Hot Sauce 🌶️ 1 tsp | 2 tsp

## WINE CLUB

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## 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 ½ **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 **2 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).

## DIG IN!

Mac 'n' cheese? Yes, please!  
Pulled pork? Grab a fork!

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