



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

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 840



Scallions



Fusilli Pasta
 (Contains: Wheat)



Flour
 (Contains: Wheat)



Chicken Stock Concentrates



Italian Cheese Blend
 (Contains: Milk)



Broccoli Florets



Pancetta



Milk
 (Contains: Milk)



Cream Cheese
 (Contains: Milk)



Parmesan Cheese
 (Contains: Milk)

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 ¼ Cup

HELLO WINE



PAIR WITH

Aperçu Pays d'Oc Chardonnay, 2016

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1 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.



4 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.

2 COOK PASTA

Once water is boiling, add **fusilli** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out and reserve **½ cup pasta cooking water**, then drain well before returning to pot.



5 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.

3 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.



6 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**.

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