



HELLO  
FRESH

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



1 | 2  
Jalapeño



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 1 TBSP  
Southwest Spice  
Blend



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 Cup | 2 Cups  
Mexican Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk

## HELLO

### SOUTHWEST SPICE

Chili powder, garlic, and cumin bring major flavor to this savory dish.

# BACON JALAPEÑO MAC & CHEESE

with a Crispy Panko Topping



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1170



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## SAUCE BOSS

The secret to a luxuriously creamy mac & cheese? Pasta cooking water! The starch that the cavatappi releases while cooking helps emulsify the cheesy sauce (aka makes it nice and smooth).

### BUST OUT

- Medium pot
- Large pan
- Paper towels
- Strainer
- 2 Small bowls
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Whisk
- Baking dish
- Kosher salt
- Black pepper



### 1 COOK BACON

- Bring a medium pot of **salted water** to a boil (**use a large pot for 4 servings**).
- Heat a large, dry pan over medium heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate.
- Carefully discard all but a **thin layer of bacon fat** from pan (**you'll use this to cook the aromatics later**).



### 2 PREP

- While bacon cooks, **wash and dry produce**.
- Halve **jalapeño** crosswise, removing ribs and seeds for less heat; thinly slice one half into rounds and finely dice remaining. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.



### 3 COOK PASTA & MIX PANKO

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water** (**2 cups for 4 servings**), then drain.
- While pasta cooks, place **1 TBSP butter** (**2 TBSP for 4**) in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**. Season with **salt** and **pepper**.



### 4 COOK AROMATICS

- Heat pan with **reserved bacon fat** over medium-high heat. Add **sliced jalapeño**; season with **salt**. Cook, stirring occasionally, until just tender, 2-3 minutes. Transfer to a second small bowl and set aside.
- Add **scallion whites**, **diced jalapeño**, and **garlic** to pan. Cook until slightly softened, 2-3 minutes. Season with **salt** and **pepper**.



### 5 MAKE SAUCE

- Add **flour** to pan with **aromatics**; whisk until thoroughly coated.
- Whisk in **cream sauce base**, **cream cheese**, **half the Southwest Spice** (**all for 4 servings**), and **½ cup reserved pasta cooking water** (**1 cup for 4**); reduce heat to low. Simmer, whisking, until sauce is smooth and slightly thickened, 2-3 minutes.
- Whisk in **Mexican cheese** and **Monterey Jack** until melted and creamy.



### 6 MIX MAC & CHEESE

- Heat broiler to high.
- Roughly chop **bacon**. Stir bacon and drained **cavatappi** into pan with **cheese sauce**. (**TIP: If your pan is not large enough, carefully transfer everything into pot used to cook pasta.**) If needed, stir in more **reserved pasta cooking water** a splash at a time until cavatappi is coated in a creamy sauce. Season with **salt** and **pepper**.



### 7 FINISH & SERVE

- Transfer **mac & cheese** to an 8-by-8-inch baking dish (**for 4 servings, use a 9-by-13-inch baking dish**). Sprinkle with **panko** and **sliced jalapeño**.
- Broil until panko is browned and crispy, 2-3 minutes. (**TIP: Watch carefully to avoid burning.**) Sprinkle with **scallion greens**.
- Divide between plates or serve directly from baking dish.

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\* Bacon is fully cooked when internal temperature reaches 145°.