



HELLO
FRESH

INGREDIENTS

2 PERSON | 4 PERSON

	1 2 Poblano Pepper		2 2 Scallions
	1 Clove 2 Cloves Garlic		2 TBSP 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy
	6 oz 12 oz Cavatappi Pasta Contains: Wheat		1 TBSP 2 TBSP Southwest Spice Blend
	1 TBSP 2 TBSP Flour Contains: Wheat		6 TBSP 12 TBSP Cream Cheese Contains: Milk
	1 Cup 2 Cups White Cheddar Contains: Milk		1.5 oz 3 oz Blue Corn Tortilla Chips
	½ Cup 1 Cup Mexican Cheese Blend Contains: Milk		1 tsp 1 tsp Hot Sauce

HELLO TORTILLA CHIP TOPPING

Crushed blue corn tortilla chips topped with melty cheeses add satisfying crunch to mac 'n' cheese.

EPIC NACHO MAC 'N' CHEESE

with a Tortilla Chip Topping, Poblano & Smoky Red Pepper Crema



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1110



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PASTA-BILITIES

If you want to check if your cavatappi is al dente, Italian for “to the tooth,” give one a taste! It should have a slightly undercooked bite at the center. The pasta will finish as it simmers in the cheese sauce and reach tender, chewy perfection by the time you’re ready to eat.

BUST OUT

- Medium pot
- Small bowl
- Strainer
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp | 1 tsp**)
- Butter (**2 TBSP | 3 TBSP**
Contains: Milk)

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1 PREP & MIX CREMA

- Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Core, deseed, and dice **poblano** into $\frac{1}{2}$ -inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**.
- Place **smoky red pepper crema** in a small bowl. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Drain.



3 START SAUCE

- While pasta cooks, heat a **drizzle of oil** in a medium, preferably ovenproof, pan over medium heat (**use a large, preferably ovenproof, pan for 4 servings**). Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes.
- Add **2 TBSP butter** (**3 TBSP for 4**), **scallion whites**, **garlic**, and **Southwest Spice**; cook, stirring, until butter melts and scallion whites are softened, 1 minute.



4 FINISH SAUCE

- Stir **flour** into pan and cook until smooth and incorporated, 1 minute. Gradually stir in **½ cup water** (**¾ cup for 4 servings**) until fully combined.
- Add **cream cheese** and cook, stirring, until fully incorporated and sauce has thickened, 1–2 minutes.
- Turn off heat; stir in **cheddar** until melted and smooth. Taste and season with **salt** and **pepper**.



5 MIX & BROIL MAC 'N' CHEESE

- Stir drained **cavatappi** into pan with **sauce** until coated. Taste and season with **salt** if needed. If mixture is too thick, add a **splash more water**.
TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.
- Using your hands, crush **tortilla chips** and evenly sprinkle over **mac 'n' cheese**. Top with an even layer of **Mexican cheese**.
- Broil until cheese melts, 2–3 minutes.
TIP: Watch carefully to avoid burning.



6 SERVE

- Drizzle **mac 'n' cheese** with **smoky red pepper crema**. Top with **scallion greens** and as much **hot sauce** as you like. Serve.