

CELEBRATE *Mom*

Inspired by dishes our moms used to make



Four Cheese Mac and Cheese

with Mixed Greens

Fusilli, the curly spirals in tonight's mac and cheese, which was inspired by a recipe from Chef Laura's mom, means "little springs" in Italian. The grooves and ridges in the noodle make it extra helpful in soaking up every last bit of the creamy sauce, which features four different types of cheese: Fontina, Gruyère, Parmesan, and Cheddar. Cheesaholic? This one's for you!

20-30 minutes 730 calories per serving

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Ingredients

2 packets unsalted butter
 1 lemon
 $\frac{1}{8}$ ounce parsley
 $\frac{1}{4}$ cup panko breadcrumbs
 1 ounce grated Parmesan cheese, divided
 1 tablespoon flour
 8 ounces fusilli pasta
 12 ounces milk
 2 ounces shredded Cheddar cheese
 2 ounces shredded Fontina cheese
 1 ounce shredded Gruyère cheese
 3 ounces mixed greens
 1 aluminum tin

You'll Need

1 tablespoon + 1 teaspoon olive oil
 kosher salt
 black pepper
 10" large pot
 10" medium high-sided pan
 baking sheet

Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Using your hands will warm the butter slightly, so it combines with the flour more easily. This mixture will thicken the cheese sauce in Step 3, making for the perfect mac and cheese!

Make sure to keep a careful eye on the milk, whisking constantly after adding butter and flour, to prevent burning.

Questions? Email help@plated.com or call 855-525-2399. Visit plated.me/allergens for more information on dietary restrictions.



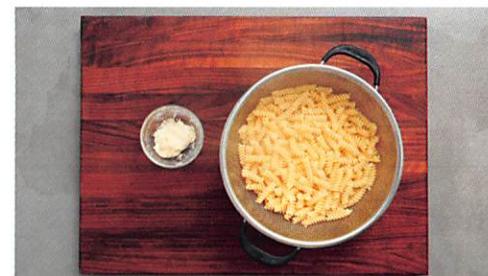
1. Prepare Ingredients and Make Breadcrumb Topping

Preheat oven to 450°F. Remove **butter** from refrigerator and place in a small bowl to come to room temperature. Bring a large pot of water to a boil over high heat. Halve **lemon**. Rinse **parsley**, pat dry, and roughly chop leaves, discarding stems. In a separate small bowl, stir **breadcrumbs**, **parsley**, **half of Parmesan**, and **1 teaspoon olive oil** to combine. Set aside.



4. Assemble and Bake Mac and Cheese

Stir **cooked fusilli** into pan with cheese sauce to fully coat, then transfer **pasta and sauce** to aluminum tin. Place tin on a baking sheet, then evenly sprinkle **breadcrumb topping** over pasta. Bake **mac and cheese** until golden brown, 5-7 minutes.



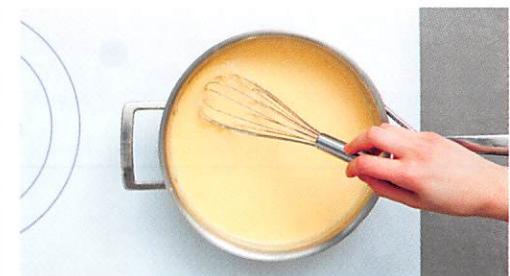
2. Cook Pasta

Add **flour** to small bowl with butter and, using your fingers, knead together until fully blended to form a smooth paste (see Recipe Tip). Set aside. Season pot of water generously with **salt** and stir in **fusilli**. Cook until very al dente, about 7 minutes, then drain and set aside (your pasta will finish cooking in the oven!).



5. Make Salad

While mac and cheese bakes, rinse **mixed greens** and pat dry. In a large bowl, whisk together **juice of $\frac{1}{2}$ lemon** and **1 tablespoon olive oil**, and season with **$\frac{1}{4}$ teaspoon salt** and **pepper** as desired. Add **mixed greens** to bowl with dressing and toss to coat. Use remaining lemon to brighten a glass of water.



3. Make Sauce

While pasta cooks, in a medium high-sided pan, combine **1½ cups milk**, **$\frac{1}{2}$ teaspoon salt** and **pepper** over medium-high heat. Cook, whisking, until milk comes to a boil. Once boiling, whisk in **butter and flour mixture** until smooth and fully dissolved, 30 seconds (see Recipe Tip). Reduce heat to medium and whisk until sauce is thickened, 2 minutes. Remove from heat and whisk in **Cheddar, Fontina, Gruyère**, and **remaining Parmesan**.



6. Plate Four Cheese Mac and Cheese

Divide **four cheese mac and cheese** between serving plates and serve with **mixed greens**. Dig in!