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FIREHOUSE MAC 'N' CHEESE

with Long Green Pepper & a Crispy Panko Crust

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Scallions*
(1 | 2)



**Long Green
Pepper***
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



**Panko
Breadcrumbs**
(1 | 2)
Contains: Wheat



**Frank's
Seasoning
Blend**
(1 | 2)



**Cavatappi
Pasta**
(1 | 2)
Contains: Wheat



**Reduced-Fat
Milk**
(1 | 2)
Contains: Milk



**Shredded
Cheddar***
(1 | 2)
Contains: Milk



**Shredded
Pepper Jack***
(1 | 2)
Contains: Milk



Hot Sauce
(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Flour
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Vegetable Oil
(1 tsp | 2 tsp)

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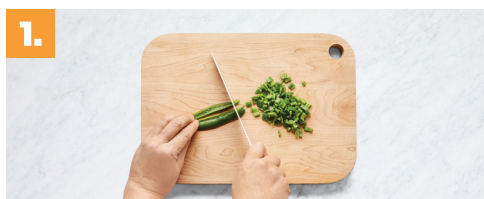
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CHEF'S TIP

In step 4, you'll be making a *roux* (aka a flour-thickened base for sauces). This classic culinary technique is our secret to a luxuriously smooth and creamy mac 'n' cheese. Once the butter melts, make sure to whisk in the flour until thoroughly combined, then slowly whisk in the milk a splash at a time until no lumps remain.



Heat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve, core, and finely dice **green pepper**. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Place **1 TBSP butter** (**2 TBSP for 4 servings**) in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko** and **Frank's Seasoning**. Set aside.



Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**use a large pan for 4 servings**) over medium-high heat. Add **green pepper**; cook, stirring occasionally, until browned and tender, 4–5 minutes. Add **scallion whites** and **garlic**; cook, stirring occasionally, until softened and fragrant, 1 minute. Season with **salt** and **pepper**. Turn off heat; transfer veggies to a plate.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–12 minutes. Reserve **½ cup pasta cooking water**, then drain.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for veggies over medium heat. Whisk in **1 TBSP flour** (**2 TBSP for 4**) until lightly browned, 1–2 minutes. Slowly whisk in **milk** and bring to a simmer. Cook, whisking, until thickened, 2–3 minutes. Season generously with **salt** and **pepper**. Reduce heat to low. Whisk in **cheddar** and **pepper jack** until melted.



Stir **drained pasta** and **veggies** into pan with **cheese sauce**. If needed, stir in **splashes of reserved pasta cooking water** until everything is thoroughly coated in sauce. (**If your pan isn't ovenproof, transfer mixture to a baking dish now.**) Sprinkle with **seasoned panko**. Broil until crust is golden brown, 2–3 minutes. (**Watch carefully to avoid burning! The broiler is a powerful tool.**)



Top **mac 'n' cheese** with **scallion greens**. If you like things extra-spicy, drizzle with **hot sauce** to taste.