



DOWNLOAD OUR APP!
Pick your meals, schedule deliveries, and more.

FIREHOUSE MAC 'N' CHEESE

with Green Pepper & a Crispy Panko Crust

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Long Green Pepper*
(1 | 2)



Scallions*
(1 | 2)


Garlic
(1 Clove | 2 Cloves)


Panko Bread crumbs
(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


Frank's Hot Sauce
(1 | 2)

PREP IN **10 MIN** READY IN **35 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.


Bacon 🥓
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. [EveryPlate.com/referral](https://www.everyplate.com/referral)

\$20



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.

1.



Heat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry 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.

2.



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 to a plate.

⚡ Before cooking veggies, add **bacon** to dry pan. 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. Wipe out pan. Use same pan to cook **veggies**.

3.



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

4.



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.

5.



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.**)

⚡ Once **bacon** is cool enough to handle, roughly chop. Stir half the chopped **bacon** into pan with **drained pasta**.

Bacon is fully cooked when internal temperature reaches 145 degrees.

6.



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

⚡ Garnish with **remaining chopped bacon**.