



## BACON MAC AND CHEESE

with Cheddar and Jalapeño

### WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated**

Bacon is fully cooked when internal temperature reaches 145 degrees.



**Bacon \***  
(1 | 2)



**Yellow Onion**  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Jalapeño \***  
(1 | 2)



**Cavatappi Pasta**  
(1 | 2)  
*Contains wheat*



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



**Shredded Cheddar \***  
(2 | 4)  
*Contains milk*

### WHAT YOU'LL NEED

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains milk*

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains wheat*

## CHEF'S TIP

Want to get SUPER CHEESY?! If you've got some Monterey Jack, pepper jack, or even gouda on hand, grate it up (if it isn't already pre-shredded) and stir a handful into the sauce along with the cheddar in Step 5. We think you'll be pretty pleased!



1. Heat broiler to high or oven to 500 degrees. Bring a medium pot of **salted water** to a boil. Wash and dry **jalapeño**. Place **bacon** in a single layer in a medium, preferably ovenproof, pan (**use a large pan for 4 servings**) over medium heat. Cook until browned and crisp, 6-8 minutes per side. Turn off heat; transfer to a paper-towel-lined plate. Carefully pour out grease from pan.



2. While bacon cooks, halve, peel, and finely chop **onion**. Peel and finely chop **garlic**. Finely chop **jalapeño**, removing ribs and seeds for less heat. Once water is boiling, add **pasta** to pot and cook until al dente, 9-11 minutes. Reserve  $\frac{1}{2}$  cup **pasta cooking water**, then drain.



3. Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for bacon over medium heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring and scraping up any browned bits from bottom of pan, until onion is softened, 4-5 minutes.



4. Add **garlic** and up to **half the jalapeño**. Cook until fragrant, 30 seconds, then add **1 TBSP flour** (**2 TBSP for 4 servings**). Cook, stirring, until lightly browned, 1-2 minutes. Gradually stir in **milk** a splash at a time until fully incorporated. (**If you've got a whisk, use it here for an extra-smooth sauce**). Bring to a boil and cook until thickened, 1-2 minutes more. Season with **salt** and **pepper**. Remove from heat.



5. Roughly chop **bacon**; stir into **sauce** along with **half the cheese**. Stir in **drained pasta** and splashes of **reserved pasta cooking water** as necessary until everything is combined and creamy. Taste and season with **salt** and **pepper**. (**If your pan isn't ovenproof, transfer pasta mixture to a baking dish.**)



6. Sprinkle **pasta** evenly with **remaining cheese** and as much **remaining jalapeño** as you'd like. Broil or bake until cheese melts, 2-3 minutes. (**Watch carefully to avoid burning! The broiler is a powerful tool.**) Divide between plates and serve. (**If you want to kick things up a notch, drizzle with a dash of your favorite hot sauce.**)

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