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## 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.

  
**Diced Steak** 🥩  
(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*

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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.

➡ Pat **diced steak** dry with paper towels. In the last 2–3 minutes of cooking green pepper, add steak to pan and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked to desired doneness.

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.**)

➡ Stir **steak and veggies** into pan with **cheese sauce**.

*Steak 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.