



Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Green Beans



Orecchiette



Baby Spinach Leaves



Panko Breadcrumbs



Garlic Paste



Chilli Flakes (Optional)



Light Cooking Cream



Garlic & Herb Seasoning



Cheddar Cheese



Parmesan Cheese



Truffle Oil



Diced Bacon

Prep in: **15-25 mins**
Ready in: **15-25 mins**

Move over, macaroni. Ear-shaped orecchiette is the perfect pasta for cradling tonight's creamy, two-cheese pasta sauce - complete with a drizzle of truffle oil for a mushroomy depth of flavour. Complete the dish with steamed green veggies for some colour, crunch and to cut through the richness.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
green beans	1 medium bag	2 medium bags
orecchiette	1 medium packet	2 medium packets
baby spinach leaves	1 small bag	1 medium bag
panko breadcrumbs	½ medium packet	1 medium packet
garlic paste	1 packet	2 packets
chilli flakes (optional) 🌶️	pinch	pinch
butter*	30g	40g
light cooking cream	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
Cheddar cheese	1 medium packet	1 large packet
Parmesan cheese	1 large packet	2 large packets
truffle oil	drizzle	drizzle
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3757kJ (898Cal)	1042kJ (249Cal)
Protein (g)	29.4g	8.2g
Fat, total (g)	48.9g	13.6g
- saturated (g)	27.2g	7.5g
Carbohydrate (g)	83g	23g
- sugars (g)	9.9g	2.7g
Sodium (mg)	984mg	273mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4145kJ (991Cal)	1022kJ (244Cal)
Protein (g)	36.3g	9g
Fat, total (g)	55.7g	13.7g
- saturated (g)	29.7g	7.3g
Carbohydrate (g)	83.8g	20.7g
- sugars (g)	10.4g	2.6g
Sodium (mg)	1414mg	349mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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1



Cook the pasta & veggies

- Boil the kettle. Trim **green beans**, then cut into thirds.
- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat. Cook **orecchiette** in the boiling water until 'al dente', **8 minutes**.
- When pasta has **5 minutes** remaining, place a colander (or steamer basket) on top of the saucepan. Add **green beans** to colander, then cover with a lid and steam until tender, **4-5 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Add **baby spinach leaves** to colander. Drain **pasta** over veggies. Set aside.

TIP: Draining the pasta over the veggies is an easy way to wilt the spinach!

3



Bring it all together

- Return frying pan to medium-low heat with the **butter** and a drizzle of **olive oil**. Cook remaining **garlic paste** until fragrant, **1 minute**. Add **light cooking cream**, **garlic & herb seasoning** and **reserved pasta water**. Cook, stirring, until slightly reduced, **2 minutes**.
- Add **Cheddar cheese** and **Parmesan cheese**, stirring, until combined, **30 seconds**. Remove from heat.
- Stir **veggies** and **pasta** through the sauce, until combined. Season to taste.

Custom Recipe: If you've added diced bacon, before adding garlic paste, add diced bacon to pan over medium-high heat. Cook bacon, breaking up with a spoon, until golden, 5-6 minutes, then continue as above.

2



Make the pangrattato

- Meanwhile, in a large frying pan, heat a good drizzle of **olive oil** over medium-high heat.
- Cook **panko breadcrumbs** (see ingredients) and half the **garlic paste**, stirring, until golden brown, **3-4 minutes**.
- Transfer **pangrattato** to a bowl. Add **chilli flakes** (if using). Season with **salt** and **pepper** to taste.

4



Serve up

- Stir a drizzle of **truffle oil** (if using) through pasta.
- Divide truffle 'mac' and cheese between bowls.
- Top with the garlic-**chilli** pangrattato. Garnish with an extra pinch of **chilli** to serve. Enjoy!

TIP: Truffle oil has a strong flavour, so add less or leave it out if desired!

Custom Recipe: Divide truffle and bacon 'mac' and cheese between bowls.

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