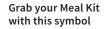


Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR









Orecchiette





Baby Spinach

Panko Breadcrumbs





Chilli Flakes

(Optional)

Garlic Paste

Light Cooking Garlic & Herb Seasoning





Cheddar Cheese Parmesan Cheese



Truffle Oil



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.

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

ingi caici ico				
	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.

We're here to help!

Scan here if you have any questions or concerns





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!



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.

with a spoon, until golden, 5-6 minutes, then continue as above.

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



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.



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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