

Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR

Grab your meal kit with this number

9



Orecchiette



Green Beans



Baby Spinach Leaves



Panko Breadcrumbs



Garlic Paste



Chilli Flakes (Optional)



Light Cooking Cream



Garlic & Herb Seasoning



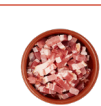
Cheddar Cheese



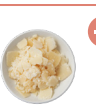
Parmesan Cheese



Truffle Oil



Diced Bacon



Parmesan Cheese

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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
orecchiette	1 medium packet	2 medium packets
green beans	1 medium packet	2 medium packets
baby spinach leaves	1 small packet	1 medium packet
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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3750kJ (896cal)	490kJ (117cal)
Protein (g)	29.5g	3.9g
Fat, total (g)	48.7g	6.4g
- saturated (g)	26.9g	3.5g
Carbohydrate (g)	83.2g	10.9g
- sugars (g)	9.9g	1.3g
Sodium (mg)	960mg	125.4mg
Dietary Fibre (g)	7.6g	1g

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.



Cook the pasta & veggies

- Boil the kettle.
- 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**.
- Trim **green beans**, then cut into thirds.
- 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.



Bring it all together

- Return frying pan to medium-low heat with the **butter** and a drizzle of **olive oil**. Cook the 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.



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 flakes** to serve. Enjoy!

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



CUSTOM OPTIONS

+ ADD DICED BACON

Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ DOUBLE PARMESAN CHEESE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

