

Quick Truffle 'Mac' & Cheese

with Green Veggies & Chilli Flakes

CLIMATE SUPERSTAR

Grab your meal kit with this number

9



Recipe Update
 We've replaced the orecchiette in this recipe with penne due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Green Beans



Penne



Baby Spinach Leaves



Garlic Paste



Light Cooking Cream



Dijon Mustard



Vegetable Stock Pot



Cheddar Cheese



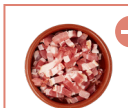
Parmesan Cheese



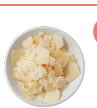
Truffle Oil



Chilli Flakes (Optional)



Diced Bacon



Parmesan Cheese

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

Move over, macaroni! Penne is the perfect pasta for scooping up 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
green beans	1 medium packet	2 medium packets
penne	1 medium packet	2 medium packets
baby spinach leaves	1 small packet	1 medium packet
butter*	30g	40g
garlic paste	1 packet	2 packets
light cooking cream	1 medium packet	1 large packet
Dijon mustard	1 packet	2 packets
vegetable stock pot	1 packet	2 packets
Cheddar cheese	1 medium packet	1 large packet
Parmesan cheese	1 large packet	2 large packets
truffle oil	drizzle	drizzle
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3592kJ (859cal)	492kJ (118cal)
Protein (g)	26.7g	3.7g
Fat, total (g)	49.9g	6.8g
- saturated (g)	27.6g	3.8g
Carbohydrate (g)	73.5g	10.1g
- sugars (g)	10.9g	1.5g
Sodium (mg)	1303mg	178.6mg
Dietary Fibre (g)	8.4g	1.2g

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

- 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 **penne** in the boiling water until 'al dente', **12 minutes**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Bring it all together

- Meanwhile, heat a large frying pan over medium-low heat with the **butter** and a drizzle of **olive oil**. Cook **garlic paste** until fragrant, **1 minute**. Add **light cooking cream**, **Dijon mustard**, **vegetable stock pot** 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 with **salt** and **pepper**.



Cook the veggies

- 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!



Serve up

- Stir a drizzle of **truffle oil** (if using) through pasta.
- Divide truffle 'mac' and cheese between bowls.
- Garnish with a pinch of **chilli flakes** (if using) 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 | CW42



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.

