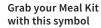
Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato







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.





Orecchiette



Baby Spinach



Leaves



Panko Breadcrumbs



Chilli Flakes

(Optional)



Garlic & Herb



Truffle Oil

(Optional)

Seasoning



Grated Parmesan



Cheese



Shredded

Cheddar Cheese

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

 $Large\ saucepan \cdot Large\ frying\ pan$

Ingredients

	2 People	4 People
*olive oil	refer to method	refer to method
orecchiette	1 medium packet	1 large packet
broccoli	1 head	2 heads
baby spinach leaves	1 small bag	1 medium bag
garlic	2 cloves	4 cloves
panko breadcrumbs	½ medium packet	1 medium packet
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
shredded Cheddar cheese	1 medium packet	1 large packet
grated Parmesan cheese	2 packets (60g)	4 packets (120g)

*Pantry Item:

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3861kJ (923Cal)	1058kJ (253Cal)
Protein (g)	31.9g	8.7g
Fat, total (g)	50.9g	13.9g
- saturated (g)	29.2g	8g
Carbohydrate (g)	81.7g	22.4g
- sugars (g)	8.4g	2.3g
Sodium (mg)	1004mg	275mg

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

- Bring a large saucepan of salted water to the boil. Cook orecchiette in the boiling water until 'al dente', 8 minutes.
- Meanwhile, chop **broccoli** (including the stalk!) into small florets.
- When the pasta has 10 minutes remaining, place a colander (or steamer basket) on top of the saucepan. Add broccoli to the colander, then cover with a lid and steam until tender, 10 minutes.
- Reserve some pasta water (1/4 cup for 2 people / 1/2 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**.
- Cook remaining garlic until fragrant, 1 minute. Add light cooking cream, garlic & herb seasoning and reserved pasta water. Cook, stirring, until slightly reduced, 1-2 minutes.
- Add shredded Cheddar cheese and grated Parmesan cheese and cook, stirring, until combined, 30 seconds. Remove from heat.
- Stir veggies and pasta through the sauce until combined. Season to taste.



Make the pangrattato

- Finely chop garlic.
- In a large frying pan, heat a good drizzle of **olive oil** over medium-high heat.
- Cook panko breadcrumbs (see ingredients) and 1/2 the garlic, 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 the pasta.
- Divide cheesy truffle mac and cheese between bowls. Top with the garlic-chilli pangrattato. Garnish with an extra 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!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate



Scan here if you have any questions or concerns

