

Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato

Grab your Meal Kit with this symbol



Orecchiette



Broccoli



Baby Spinach Leaves



Garlic



Panko Breadcrumbs



Chilli Flakes (Optional)



Garlic & Herb Seasoning



Truffle Oil (Optional)



Grated Parmesan Cheese



Light Cooking Cream



Shredded Cheddar Cheese



Recipe Update

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins
Ready in: 20-30 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

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 · 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)
truffle oil (optional)	drizzle	drizzle

*Pantry Items

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.

We're here to help!

Scan here if you have any questions or concerns

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1



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!

3



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.

2



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.

4



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!

Rate your recipe

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