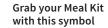


Quick Truffle 'Mac' & Cheese with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR









Green Beans





Panko Breadcrumbs

Baby Spinach Leaves





Chilli Flakes (Optional)

Garlic & Herb Seasoning





Truffle Oil Garlic Paste



Light Cooking



Shredded Cheddar



Shaved Parmesan Cheese



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 | | |
| green beans | 1 medium bag | 1 large bag | | |
| 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 | | |
| shredded Cheddar cheese | 1 packet | 2 packets | | |
| shaved Parmesan cheese | 1 packet (52g) | 1 packet (104g) | | |
| 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) | 3750kJ (896Cal) | 1041kJ (249Cal) |
| Protein (g) | 29.4g | 8.2g |
| Fat, total (g) | 48.9g | 13.6g |
| - saturated (g) | 27.1g | 7.5g |
| Carbohydrate (g) | 82.8g | 23g |
| - sugars (g) | 9.5g | 2.6g |
| Sodium (mg) | 984mg | 273mg |
| Custom Recine | | |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 4139kJ (989Cal) | 1021kJ (244Cal) |
| Protein (g) | 36.1g | 8.9g |
| Fat, total (g) | 55.8g | 13.8g |
| - saturated (g) | 29.7g | 7.3g |
| Carbohydrate (g) | 83.7g | 20.6g |
| - sugars (g) | 10g | 2.5g |
| Sodium (mg) | 1416mg | 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.

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2023 | CW09





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, 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 the colander, then cover with a lid and steam until tender, 4-5 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 paste until fragrant, 1 minute. Add light cooking cream, garlic & herb seasoning and reserved pasta water. Cook, stirring, until slightly reduced, 2 minutes.
- Add shredded Cheddar cheese and shaved Parmesan cheese and cook, stirring, until combined, 30 seconds. Remove from heat.
- Stir veggies and pasta through the sauce, until combined. Season to taste.

Custom Recipe: Before adding garlic paste, heat frying pan with a drizzle of olive oil over medium-high heat. Cook bacon, breaking up with a spoon until golden, 5-6 minutes. Reduce heat to medium-low continue as above.



Make the pangrattato

- 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 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 the pasta.
- · Divide cheesy 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!

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