



# Quick Truffle 'Mac' & Cheese

with Green Veggies & Garlic-Chilli Pangrattato

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Orecchiette



Green Beans



Panko Breadcrumbs



Baby Spinach Leaves



Chilli Flakes (Optional)



Garlic & Herb Seasoning



Truffle Oil



Garlic Paste



Light Cooking Cream



Shredded Cheddar Cheese



Shaved Parmesan Cheese



Diced Bacon

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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
<b>olive oil*</b>	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
<b>butter*</b>	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 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](https://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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## 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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