

DINNERLY



Roasted Veggie Mac & Cheese with Garlicky Breadcrumbs



30-40min



2 Servings

You're doing your best at Adulting. But rent's due. You spent most of your paycheck on happy hour and \$8 coffee. Still trying to figure out what an IRA is. And you just realized it's only Tuesday. Good thing Dinnerly is here! This creamy mac & cheese loaded with roasted veggies and garlicky breadcrumbs is sure to help get you through the week. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- ½ lb Brussels sprouts
- 1 red onion
- 6 oz gemelli ²
- 1 oz panko ²
- 2 oz shredded fontina ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter ¹
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- medium pot
- rimmed baking sheet
- large skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1040kcal, Fat 47g, Carbs 130g, Protein 30g

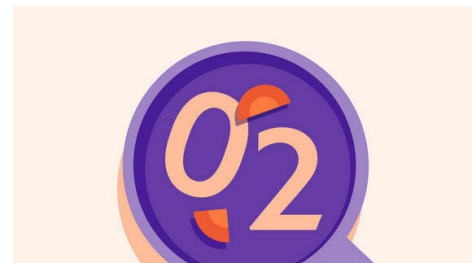


1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Bring a medium pot of **salted water** to a boil.

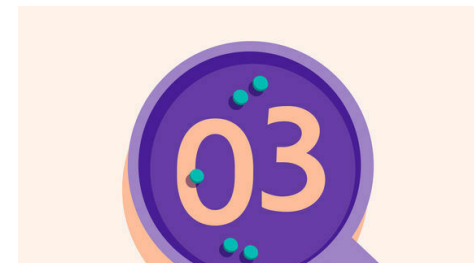
Scrub **sweet potato** and halve lengthwise; cut 1 cup into ½-inch cubes (save rest for own use). Halve **Brussels sprouts** (quarter if large). Halve **onion**; cut into 1-inch pieces. Finely chop **2 teaspoons garlic**.



2. Cook veggies & pasta

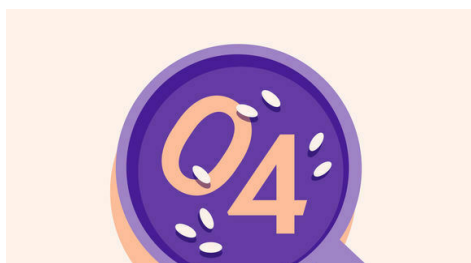
On a rimmed baking sheet, toss **veggies** with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on upper rack until tender and browned, 15–20 minutes.

While veggies roast, add **pasta** to pot with boiling **salted water** and cook, stirring occasionally, until al dente, about 8 minutes. Reserve **¼ cup pasta water**, then drain well. Return pasta to pot off heat until step 5.



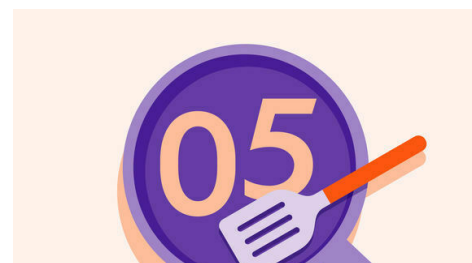
3. Make garlicky breadcrumbs

Heat **1 tablespoon each of oil and butter** in a large skillet over medium-high. Add **panko** and **chopped garlic**; cook, stirring occasionally, until lightly browned and toasted, 2–3 minutes. Transfer to a bowl and season with **salt** and **pepper**; set aside until step 5. Wipe out skillet.



4. Make cheese sauce

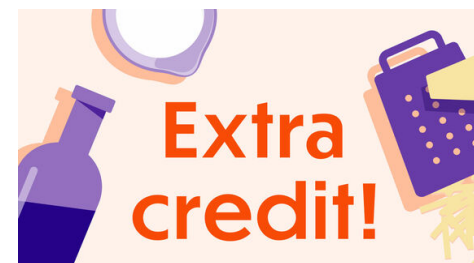
Heat **1 tablespoon butter** in same skillet over medium-high. Whisk in **1 tablespoon flour**; cook, 1 minute. Slowly whisk in **1 cup milk** until smooth; bring to a simmer. Reduce heat to medium and cook, whisking, until thickened, 2–3 minutes (see our pro tip in step 6). Remove from heat and stir in **cheese** and **a pinch each of salt and pepper**, whisking until melted.



5. Finish & serve

To skillet with **cheese sauce**, gently stir in **pasta**, **roasted veggies**, and **reserved pasta water** until combined and pasta is evenly coated in sauce.

Serve **roasted veggie mac and cheese** sprinkled with **garlicky breadcrumbs**. Enjoy!



6. Word of the day: Roux!

The thickening component of most sauces is roux, a mixture of liquid fat—like melted butter, oil, or milk—and flour. In step 4, use a whisk to stir flour into the hot skillet until a golden paste forms. Then, slowly whisk in milk, constantly stirring to avoid lumps (sauce should reach the consistency of heavy cream). Remove from heat before adding cheese to avoid curdling and separation.