

# DINNERLY



## French Onion Mac & Cheese with Mushrooms & Crispy Breadcrumbs



40min



2 Servings

Ever had French onion soup and wished you could throw in some pasta? Well we can do even better than that. How about pasta shells + creamy cheese sauce + crispy breadcrumbs on top? Light up your inner Francophile by mixing in tender onions and mushrooms and sprinkling it all with fresh, herby thyme. We've got you covered!



## WHAT WE SEND

- 6 oz pasta shells <sup>2</sup>
- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh thyme
- 1 oz panko <sup>2</sup>
- ¼ oz mushroom seasoning
- 2 (1 oz) cream cheese <sup>1</sup>
- 2 (2 oz) shredded fontina <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- 5 Tbsp butter <sup>1</sup>
- balsamic vinegar (or red wine vinegar)
- sugar
- all-purpose flour <sup>2</sup>
- 1 cup milk <sup>1</sup>

## TOOLS

- medium pot
- medium ovenproof 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 1030kcal, Fat 58g, Carbs 100g, Protein 35g



### 1. Cook pasta

Preheat broiler with a rack in the bottom.

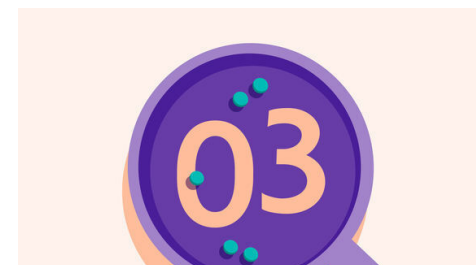
Bring a medium pot of **salted water** to a boil over high heat. Add **pasta**; cook, stirring occasionally to avoid clumping, until al dente, 7–8 minutes. Reserve ½ **cup cooking water**, then drain.



### 2. Prep ingredients

Meanwhile, halve and thinly slice **onion**. Thinly slice **mushrooms**. Pick **half of the thyme leaves** from stems (save rest for own use); discard stems.

Melt **1 tablespoon butter** in a small bowl. Stir in **panko** and ⅓ of the **thyme**. Season with **salt** and **pepper**.



### 3. Cook onions & mushrooms

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat. Add **onions** and **mushrooms**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened and golden brown, 10–15 minutes.

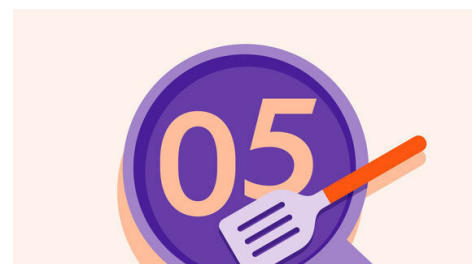
Stir in **mushroom seasoning**, **1 tablespoon vinegar**, and ¾ **teaspoon sugar**. Cook, stirring constantly, until liquid is just evaporated, 30–60 seconds.



### 4. Make sauce

Reduce heat to medium low. Stir in **2 tablespoons butter** until melted. Stir in **2 teaspoons flour** until fragrant, about 1 minute. Gradually whisk in **1 cup milk**, **reserved cooking water**, and **all of the cream cheese** until smooth.

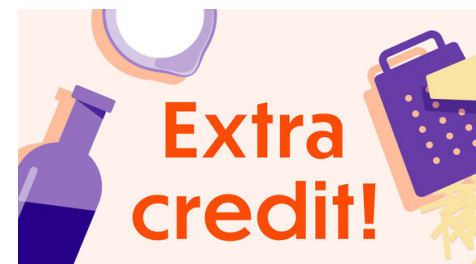
Off heat, stir in **half of the remaining thyme** and **all of the cheese** until melted and smooth.



### 5. Broil mac & cheese

Stir in **pasta** until evenly coated. Season to taste with **salt** and **pepper**. Evenly sprinkle with **panko mixture**. Broil on bottom oven rack until breadcrumbs are toasted, 1–3 minutes (watch closely as broilers vary).

Serve **French onion mac and cheese** with **remaining thyme** over top. Enjoy!



### 6. Check us out!

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