

DINNERLY



Three-Cheese Mac & Cheese with Spinach & Breadcrumbs

 1h  2 Servings

This is mac and cheese all grown up. The spinach cooks with pasta shells until they're both oh-so tender, then we add not one, not two, but THREE different cheeses. Because we're cheese maximalists, of course. Top it all with garlicky Parmesan panko and bake it til you have a dish full of crispy, gooey, golden-brown heaven. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ²
- 2 (2 oz) shredded fontina ¹
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz granulated garlic
- 5 oz baby spinach
- 1 oz panko ²
- 2 (¾ oz) Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper to taste
- 4 Tbsp butter ¹
- all-purpose flour ²
- 2 cups milk ¹

TOOLS

- large saucepan
- microplane or grater
- 10-inch baking dish
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 1160kcal, Fat 66g, Carbs 98g, Protein 51g



1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil.

Finely grate **all of the Parmesan**, if necessary.



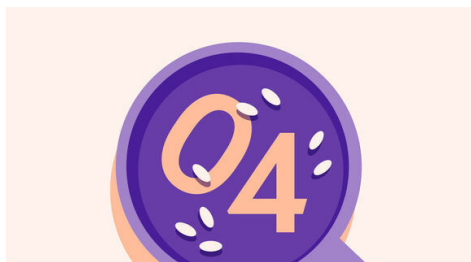
2. Cook pasta

Add **pasta** to saucepan with boiling **salted water**; cook, stirring occasionally, 8–9 minutes. Drain and set aside. Wipe out saucepan.



3. Start sauce

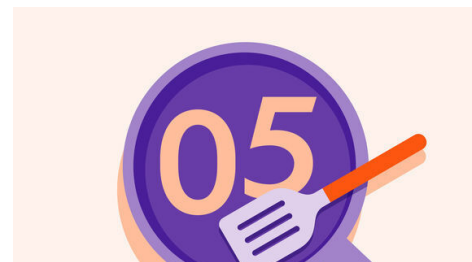
In same saucepan, melt **2 tablespoons butter** over medium heat. Whisk in **2 tablespoons flour**; cook, stirring, about 1 minute. Slowly whisk in **2 cups milk** until smooth. Bring to a boil over high heat, whisking constantly, until sauce begins to bubble.



4. Add cheese

Remove **sauce** from heat and whisk in **all of the fontina, cheddar-jack blend**, and **half each of the Parmesan and granulated garlic** until smooth. Season to taste with **salt and pepper**.

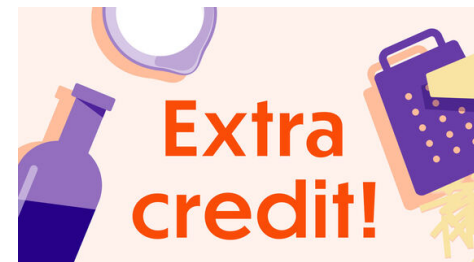
Stir in **pasta** and **spinach** until evenly coated. Season to taste with **salt and pepper**, if desired. Transfer a 10-inch baking dish.



5. Bake & serve

In a small bowl, microwave **2 tablespoons butter** until melted. Add **panko**; toss to combine. Stir in **remaining Parmesan and granulated garlic**. Evenly sprinkle over **pasta**. Bake on upper oven rack until top is golden-brown and sauce is bubbling, 30–35 minutes.

Let **mac & cheese** rest at least 10 minutes before serving. Enjoy!



6. Take it to the next level

Sprinkle red pepper flakes over top for a kick of heat, or add a squeeze of lemon for brightness!