

# DINNERLY



## Big Side: Broccoli & Cheddar Pasta Salad with Roasted Red Pepper

 20-30min  2 Servings

Broccoli-haters, we have a challenge for you. We mashed up all the good stuff with this loaded side of roasted red peppers, cheddar cheese, onion, and creamy macaroni pasta. It's sure to convert even the most broccoli averse. We've got you covered! (2-person plan serves 4; 4-person plan serves 8).

### WHAT WE SEND

- ½ lb broccoli
- garlic
- 1 medium yellow onion
- 2 oz roasted red peppers
- 3 pieces cheddar <sup>7</sup>
- 1 pkg elbow macaroni <sup>1</sup>
- 4 oz mayonnaise <sup>3,6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

### TOOLS

- large pot

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 490kcal, Fat 27g, Carbs 50g, Protein 13g



#### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim stem ends from **broccoli**, then coarsely chop crowns and any remaining stems into ½-inch pieces (broccoli should be slightly larger than pasta). Finely chop **1 teaspoon garlic**. Finely chop **¼ cup onion** (save rest for own use). Coarsely chop **roasted red peppers**. Finely chop or coarsely grate **cheddar**.



#### 2. Cook pasta

Add **pasta** to boiling water and cook until almost al dente, about 8 minutes. Add **broccoli** and continue to cook until broccoli is crisp-tender and pasta is al dente, about 1 minute more. Drain, rinse under cold water, then drain well again.



#### 3. Make dressing

In a large bowl, whisk to combine **all of the mayonnaise**, **½ teaspoon vinegar**, **1½ teaspoons sugar**, and **chopped garlic**. Season to taste with **salt** and **pepper**.



#### 4. Assemble salad

Add **pasta** and **broccoli** to bowl with **dressing**, along with **chopped onion**, **roasted red peppers**, and **half of the cheddar**. Gently toss to coat; season to taste with salt and pepper.



#### 5. Finish & serve

Serve **pasta salad** topped with **remaining cheddar**. Enjoy!



#### 6. Raid the pantry!

Amp up the flavor with a few shakes of dried spices like basil, oregano, or even cayenne!