



Big Batch Bacon Mac & Cheese

with Crispy Panko & Pepperoncini



1h



2 Servings

Take a seat at our Premium table! This classic comfort food with an over-the-top twist knows how to please a crowd. Three types of cheeses come together with Dijon mustard and Buffalo sauce to coat classic elbow macaroni. Bacon, mozzarella, scallions, and pepperoncini join the party before we top it all with crunchy Parmesan panko and bake to golden brown. (2p-plan serves 4; 4p-plan serves 8)

What we send

- ½ lb elbow macaroni ¹
- 4 oz pkg thick-cut bacon
- 2 (¾ oz) Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 1½ oz pepperoncini ¹²
- 2 scallions
- 2 oz panko ¹
- 3 (2 oz) shredded cheddar-jack blend ⁷
- 2 (2 oz) shredded fontina ⁷
- 2 (¼ oz) cornstarch
- 12 oz evaporated milk ⁷
- 1 pkt Dijon mustard ¹⁷
- 1 oz Buffalo sauce

What you need

- kosher salt & ground pepper
- butter ⁷
- 1 cup milk (optional) ⁷

Tools

- 2 large saucepans
- box grater
- medium baking dish (7x10" or 8x8")

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 51g, Carbs 69g, Protein 51g



1. Cook macaroni

Preheat oven to 400°F with a rack in the upper third.

Bring a large saucepan of **salted water** to a boil. Add **macaroni**; cook, stirring, until just shy of al dente, 4-5 minutes. Drain, then return to saucepan off heat. Toss with **1 tablespoon butter**. Set aside for step 5.



4. Make cheese sauce

In reserved saucepan, combine **cheese mixture, evaporated milk, Dijon mustard, 1 teaspoon Buffalo sauce** (or more to taste), and **1 cup milk or water**. Cook over medium heat, whisking frequently, until sauce is melted, bubbly, and thickened, about 5 minutes. Thin to desired consistency with **more milk or water**, if necessary. Season to taste with **salt and pepper**.



2. Prep ingredients

Meanwhile, cut **bacon** into ½-inch pieces. Finely grate **all of the Parmesan**. Coarsely grate **mozzarella**. Finely chop **pepperoncini**. Trim **scallions**; thinly slice.

Add bacon to a second large saucepan. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes.



5. Assemble

To **cheese sauce**, stir in **pasta, bacon, pepperoncini**, and **scallions**; season to taste with **salt and pepper**. Let cool slightly, then add **mozzarella** and mix well.

Transfer to a medium (7x10" or 8x8") baking dish; smooth into an even layer. Sprinkle **panko mixture** over top in an even layer.



3. Prep panko & cheese

Using a slotted spoon, transfer **bacon** to a paper towel-lined plate; reserve saucepan.

In a medium bowl, combine **bacon fat** with **panko** until evenly coated. Add **half of the Parmesan**; toss to combine. Set aside for step 5.

In a second medium bowl, toss to combine **cheddar, fontina, remaining Parmesan**, and **cornstarch**.






6. Bake & serve

Bake on center oven rack until top is browned and sauce is bubbling, 20-25 minutes.

Let **mac and cheese** rest for 10 minutes before serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**