

with Bacon & Peas



Put away the knives and pans and dig into a comforting hot meal in just minutes with our Ready Made! loaded mac and cheese. We mix cavatappi pasta, peas and bacon in a creamy cheddar cheese sauce. The thick cheesy sauce clings to the corkscrew-shaped noodles while green peas and bacon bits guarantee flavor in every bite. A warm, homey bowl of mac and cheese has never been easier!

What we send

- 2 (11 oz) pkgs Ready Made Loaded Mac & Cheese ^{1,6,7}

What you need

- Your choice!

Tools

- microwave or oven

Allergens

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

Nutrition per serving

Calories 570kcal, Fat 26g, Carbs 58g, Protein 29g

Store

1. Store

Store your meal in the refrigerator up to five days from receipt.

Microwave

2. Microwave instructions

Puncture film and microwave for 2 minutes and 15 seconds. Remove and let rest for 1 minute. Carefully peel off film and top with any garnishes.

Bake

3. Oven instructions

Preheat oven to 350°F with a rack in the center. Remove meal from plastic tray and transfer to a small baking dish or ovenproof skillet. Add 2 tablespoons water and cover with foil. Bake until warmed through, 10-15 minutes. Mix well and top with any garnishes.

mmmmmm

4. Enjoy!

You don't have to worry about dishes with this ready made meal, but make it extra luxe and plate it up. Enjoy!

Recycle

5. Recycle




Check the recycling guidelines in your area to dispose the packaging responsibly!

Freeze

6. Freeze

If your meal is still partially frozen or thawed and cool to the touch, you can store it in the freezer for up to 6 months. To heat, microwave for 4 minutes and let rest for 1 minute, or let thaw and use the oven instructions in step 3.

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**