

DINNERLY



Hot Dog Octopus Mac & Cheese with Peas & Scallions



ca. 20min



2 Servings

One day at Dinnerly HQ, we thought to ourselves, how can we make mac and cheese cuter? The only answer: hot dog octopi. With just a few cuts of the knife, you have the most adorable (and delicious) addition to this comfort food classic. Psst! This mac and cheese has a secret ingredient—tamari soy sauce amps up the umami factor in the creamy cheese sauce. We've got you covered!

WHAT WE SEND

- 10 oz pkg beef hot dogs
- 2 scallions
- ½ lb elbow macaroni ¹
- 2½ oz peas
- 2 (4 oz) Velveeta ²
- ½ oz tamari soy sauce ³

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1290kcal, Fat 65g, Carbs 107g, Protein 59g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

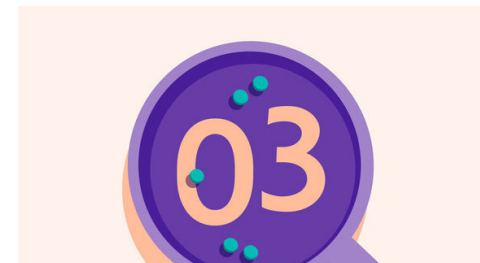
Halve **hot dogs** crosswise. Starting from the cut side, cut halfway up the length of the sausage. Turn a third of the way; halve again, then repeat until you have 6 "legs."

Thinly slice **scallion greens** (reserve whites for own use).



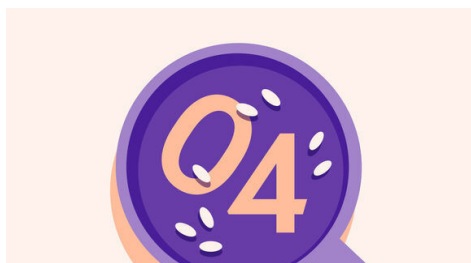
2. Cook pasta

Add **pasta** to boiling **salted water** and cook, stirring to prevent sticking, until almost al dente, about 4 minutes. Add **peas** and cook until pasta is al dente, about 1 minute more. Reserve **¼ cup cooking water**. Drain pasta and set aside.



3. Cook hot dogs

Heat a medium nonstick skillet over medium-high. Add **hot dogs** and cook, stirring and flipping occasionally, until browned in spots, warmed through, and "legs" are curled up, about 4 minutes. Transfer to a plate.



4. Make cheese sauce & serve

Heat same skillet over medium-low. Add **all of the Velveeta cheese, tamari, and reserved cooking water**. Stir until smooth. Off heat, add **pasta and peas** and toss to coat. Season to taste with **salt and pepper**.

Serve **hot dog octopi** over **mac and cheese** with **scallions** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!