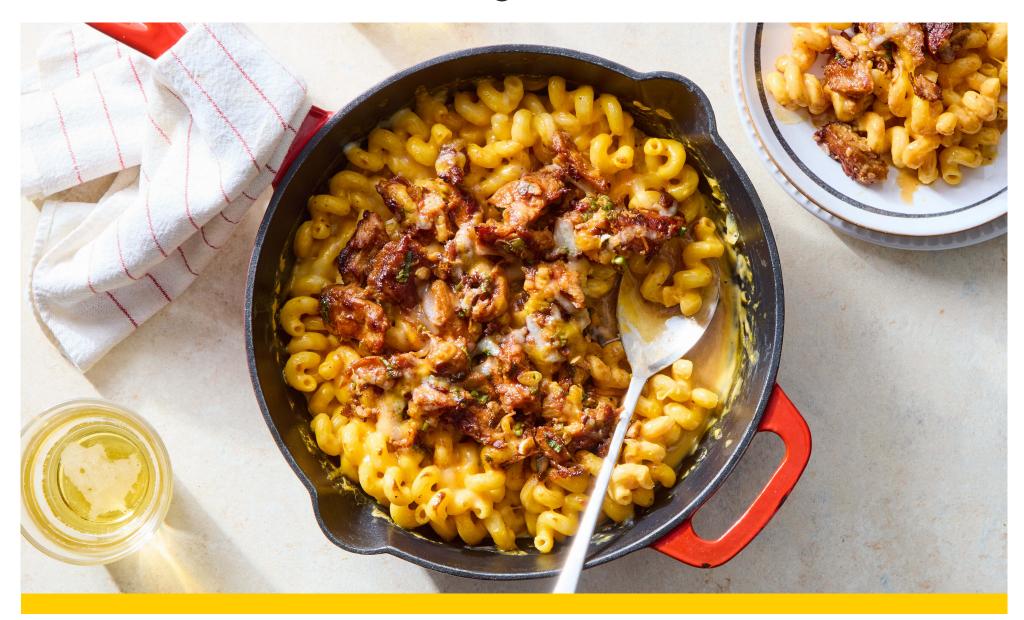
# MARLEY SPOON



## Fast! Barbecue Pulled Pork Mac & Cheese

with Scallions



Why choose between two all-time favorite comfort foods when you can have both? Crispy, meaty pulled pork mixes with tangy barbecue sauce and fresh scallions before we lay it over rich and creamy mac and cheese. Velvety cheese sauce and shredded cheddar-jack pull double duty to make this version as cheesy as it is fast. With a fresh scallion garnish, dinner is served!

#### What we send

- 2 scallions
- 6 oz gemelli <sup>1</sup>
- ½ Ib pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 2 (4 oz) VELVEETA® Cheese
  Sauce <sup>2</sup>
- 2 oz shredded cheddar-jack blend<sup>2</sup>

## What you need

- kosher salt & ground pepper
- · neutral oil

#### **Tools**

- medium pot
- medium heavy skillet (preferably cast-iron)

#### **Cooking tip**

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

#### **Allergens**

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

#### **Nutrition per serving**

Calories 1230kcal, Fat 60g, Carbs 107g, Protein 59g



## 1. Cook pasta

Bring a medium pot of **salted water** to a boil. Preheat broiler with a rack in the center.

Thinly slice **scallions**; reserve 1 tablespoon for garnish.

Add **pasta** to salted water and cook, stirring often to prevent sticking, until al dente, about 8 minutes. Drain well.



### 2. Brown pork

Meanwhile, heat **1 tablespoon oil** in a medium heavy skillet (preferably castiron) over medium-high. Add **pork** and cook, undisturbed, 2-3 minutes until browned. Flip and break apart slightly to create large pieces. Cook until browned on all sides, 2-3 minutes more. Transfer to a bowl and reduce heat to medium.



## 3. Deglaze

Add 1 teaspoon oil and remaining scallions to skillet. Cook, stirring, until fragrant, about 1 minute. Add ¼ cup water and bring to a simmer, scraping up bits from the bottom of the pan. Add to bowl with pork. Stir in barbecue sauce until pork is evenly coated.



#### 4. Make mac & cheese

Heat same skillet over medium; add drained pasta, all of the cheese sauce, and 3 tablespoons water. Combine until pasta is evenly coated. Season to taste with salt and pepper. Remove from heat. Sprinkle 3/3 of the shredded cheese over top. Pile barbecue pork in the center and then top with remaining cheese.



5. Broil & serve

Broil **barbecue pork** until **cheese** is melted and just starting to brown, 2-4 minutes (watch carefully as broilers vary). Garnish with **reserved scallions**. Enjoy!



Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.