

DINNERLY



Philly Cheesesteak Mac & Cheese

with Grass-Fed Ground Beef



30min



2 Servings

Philly cheesesteak this, Philly cheesesteak that. But a Philly cheesesteak hero has nothin' on this Philly cheesesteak mac and cheese. Have we said Philly cheesesteak enough times yet? Can you tell we're obsessed? We've got you covered!

WHAT WE SEND

- ½ lb elbow macaroni ²
- 1 red onion
- 1 green bell pepper
- 10 oz pkg grass-fed ground beef
- ¼ oz steak seasoning
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- 2 c milk ¹

TOOLS

- medium pot
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1230kcal, Fat 60g, Carbs 117g, Protein 59g



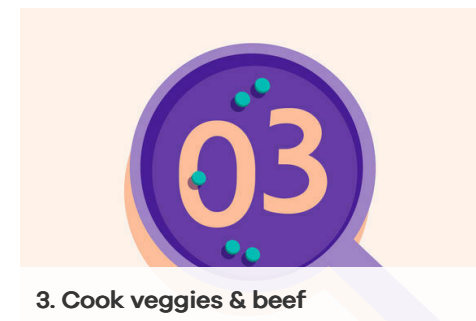
1. Boil pasta

Bring a medium pot of **salted water** to a boil over high. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 5 minutes. Reserve ½ **cup cooking water** for step 5. Drain pasta, then return to pot and keep covered off heat.



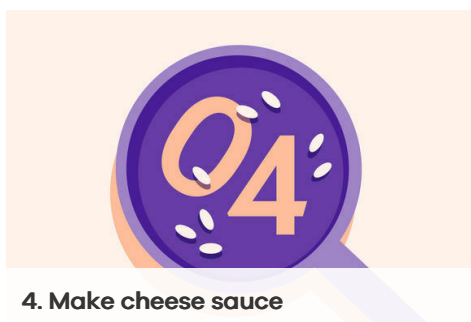
2. Prep veggies

Thinly slice **onion**. Discard stem and seeds from **bell pepper**, then cut into ¼-inch thick strips.



3. Cook veggies & beef

Heat 1 **tablespoon oil** in a large skillet over medium-high. Add **onions** and **peppers**; season to taste with **salt** and **pepper**. Cook, stirring, until soft and golden, 7–10 minutes. Add **beef** and **steak seasoning**; cook, breaking up into smaller pieces, until beef is deeply browned and cooked through, about 5 minutes. Transfer **beef-veggie mixture** to a bowl; wipe out skillet.



4. Make cheese sauce

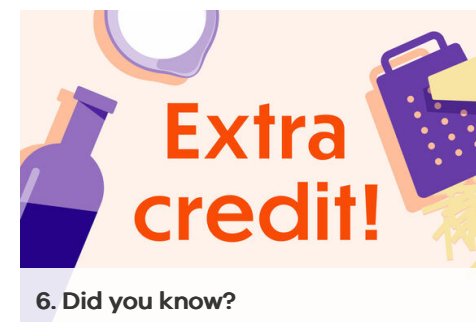
Melt 2 **tablespoons butter** in same skillet over medium-high. Whisk in 2 **tablespoons flour** and cook until golden, about 30 seconds. Slowly whisk in 2 **cups milk** and bring to a boil. Reduce heat to medium and simmer, stirring, until **sauce** has thickened, about 3 minutes. Remove skillet from heat and stir in **cheese**.



5. Finish & serve

To same skillet, stir in **pasta**, **beef-veggie mixture**, and ¼ **cup reserved cooking water**. Stir in an additional 1 **tablespoon cooking water** at a time to reach desired consistency.

Season **Philly cheesesteak mac & cheese** to taste with **salt** and **pepper** and serve. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.