

DINNERLY



Family Friendly! Bacon Mac & Cheese with Crunchy Panko Topping



45min



2 Servings

Have we died and gone to mac and cheese heaven? Tender macaroni swims in a cheesy sea of cheddar-jack and fontina. Crispy bacon bits and sliced scallions add major flavor to this dreamy mac and cheese baked under a bacon fat infused panko topping for major crunch. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ½ lb elbow macaroni ¹
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 oz panko ¹
- 2 lemons
- ¼ oz baking soda
- 3 (2 oz) shredded cheddar-jack blend ²
- 2 (2 oz) shredded fontina ²

WHAT YOU NEED

- kosher salt & ground pepper
- unsalted butter ²
- 1 cup milk or water

TOOLS

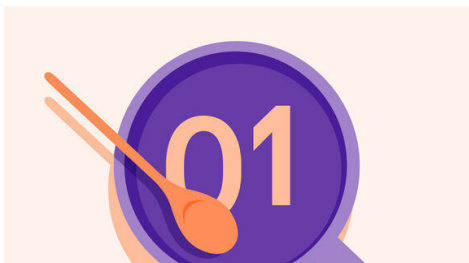
- large saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 39g, Carbs 61g, Protein 37g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **macaroni**; cook, stirring, until al dente, 6–7 minutes. Drain pasta, then toss with **1 tablespoon butter**. Reserve for step 5.

Meanwhile, cut **bacon** into ½-inch pieces. Trim **scallions**; thinly slice.



2. Cook bacon

Add **bacon** to a medium ovenproof skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate.

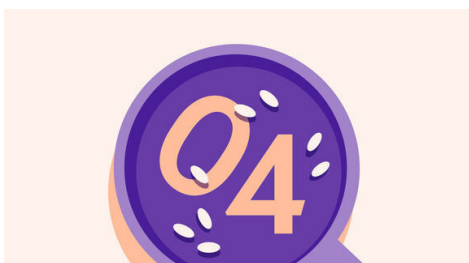
Add **panko** to skillet with **bacon fat** and stir until evenly coated. Transfer to a medium bowl and set aside for step 5. Wipe out skillet and reserve.



3. Begin cheese sauce

Preheat oven to broil with a rack in the center position. Squeeze ¼ cup plus 1 **tablespoon lemon juice**.

In reserved skillet, whisk together **lemon juice** and **1 teaspoon baking soda**; set aside until foaming dissipates, 1–2 minutes. Add **1 cup milk or water**; bring to a simmer over medium-high heat. Lower heat to maintain a gentle simmer.



4. Finish sauce; add pasta

While maintaining a gentle simmer, add **both cheeses** in small increments, whisking constantly to incorporate each addition before adding the next, until a smooth, glossy sauce forms. Whisk in **1 tablespoon butter**.

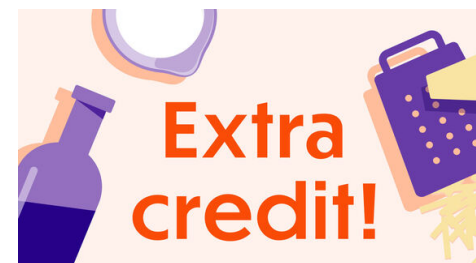
Fold **pasta**, **bacon**, and **scallions** into **sauce**; adjust consistency with additional milk or water if sauce is too thick. Season to taste with **salt** and **pepper**.



5. Broil & serve

Sprinkle **panko** over **pasta**. Broil skillet on center rack until panko is deep golden-brown, rotating skillet for even browning as needed, 5–7 minutes (watch closely as broilers vary).

Allow **mac and cheese** to rest for 5 minutes before serving. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.