

MARLEY SPOON



Barbecue Pulled Pork Mac & Cheese

with Scallions



under 20min



2 Servings

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 ¹
- ½ lb pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 2 (4 oz) VELVEETA® Cheese Sauce ²
- 2 oz shredded cheddar-jack blend ²

What you need

- kosher salt & ground pepper
- neutral oil

Tools

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

Cooking tip

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Allergens

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

Nutrition per serving

Calories 1400kcal, Fat 79g, Carbs 106g, Protein 47g



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.



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 **⅔ of the shredded cheese** over top. Pile **barbecue pork** in the center and then top with remaining cheese.



2. Brown pork

Meanwhile, heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) 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.



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!



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.



6. Spice it up!

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