

DINNERLY



BBQ Pulled Pork Mac & Cheese with Pickled Jalapeños & Scallions



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients and add to our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Creamy, cheesy Velveeta and ready to heat penne make this pickled jalapeño-studded mac & cheese a dream to put together. Barbecue pulled pork crisps up on top of it all, then a sprinkling of fried onions takes it all over the top. We've got you covered!

WHAT WE SEND

- aluminum foil tray
- 2 scallions
- 2 oz pickled jalapeños ⁴
- ½ lb pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 7 oz ready to heat penne ^{1,2}
- 4 oz VELVEETA® Cheese Sauce ³
- 2 oz shredded cheddar-jack blend ³
- ½ oz fried onions

WHAT YOU NEED

- milk (optional) ³

TOOLS

- nonstick cooking spray

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sulphites (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 35g, Carbs 69g, Protein 46g



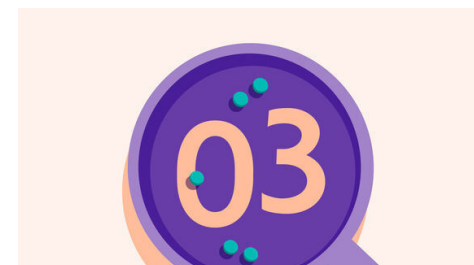
1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. **Grease** aluminum tray with nonstick spray. Trim **scallions**; thinly slice, reserving 1 tablespoon scallion greens for garnish. Finely chop **half of the pickled jalapeños** (or all if desired). Pat **pork** dry; using 2 forks or your fingers, break into bite sized pieces.



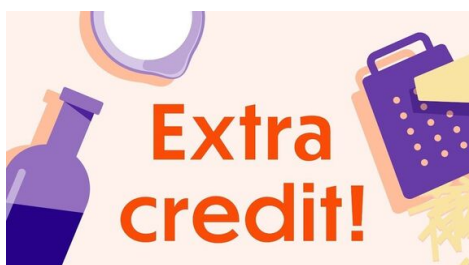
2. Assemble

In a medium bowl, toss **pork** with **barbecue sauce**. In a large bowl, toss **pasta** with **Velveeta, jalapeños, scallions**, and **½ cup milk or water**. Transfer pasta to prepared tray; top with pork. Sprinkle **cheese** over pork.



3. Bake

Bake **mac & cheese** on upper rack until sauce is bubbling and cheese is browned, about 20 minutes. Sprinkle with **reserved scallions** and **fried onions**. Enjoy!



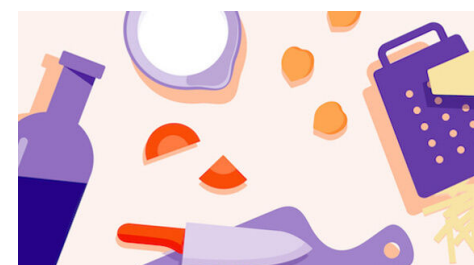
4. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for easy clean-up.



5. ...

What were you expecting, more steps?



6. ...

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