

# DINNERLY



## Pulled Pork Mac & Cheese with BBQ Sauce & Scallions



20-30min



2 Servings

Fact: You're never too old for mac and cheese. Here at Dinnerly we like to go BIG, so we're taking this childhood favorite to the next level. We're folding elbow pasta into a cheesy cheddar sauce and layering BBQ pulled pork and scallions on top. We've got you covered!

### WHAT WE SEND

- 2 (4 oz) elbow macaroni <sup>2</sup>
- 2 scallions
- 2 oz barbecue sauce
- ½ lb pkg ready to heat pulled pork
- ¼ oz granulated garlic
- 2 oz shredded cheddar-jack blend <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup ketchup
- olive oil
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- 1¼ cups milk <sup>1</sup>

### TOOLS

- medium saucepan
- medium ovenproof 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 950kcal, Fat 33g, Carbs 118g, Protein 49g



#### 1. Cook pasta

Bring a medium saucepan of **salted water** to a boil. Add **pasta** and cook, stirring to prevent sticking, until al dente, about 5 minutes. Drain pasta and set aside for step 5; cover to keep warm.

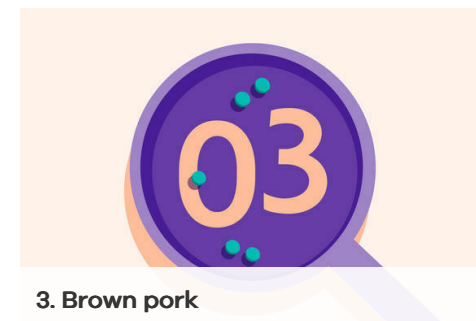


#### 2. Prep pork

Trim ends from **scallions**, then thinly slice.

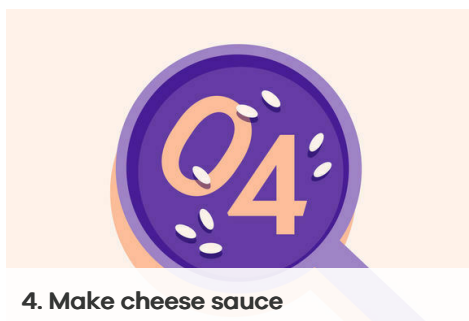
In a small bowl, stir to combine **barbecue sauce** and ¼ cup **ketchup**.

In a separate small bowl, add **pork**; use two forks to pull and shred into smaller pieces.



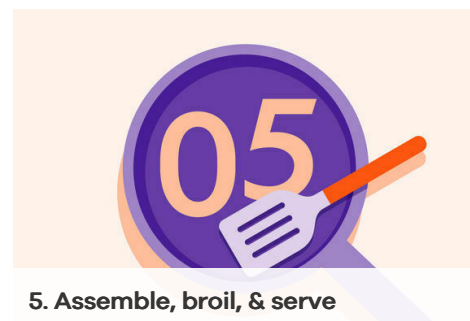
#### 3. Brown pork

Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and **all but 2 tablespoons of the scallions**. Cook, stirring, until browned in spots, 3–5 minutes. Add ¼ **teaspoon granulated garlic**, ¼ cup of the **barbecue-ketchup mixture**, and 2 **tablespoons water**; cook, stirring, about 1 minute. Season with **salt** and **pepper**. Transfer to a bowl. Wipe out skillet.



#### 4. Make cheese sauce

Preheat broiler with top rack 6 inches from heat source. Melt 1 **tablespoon butter** in same skillet over medium-high. Sprinkle 1 **tablespoon flour** into skillet; cook, whisking, until just golden, about 1 minute. Slowly add 1¼ **cups milk**; cook, whisking, until sauce is smooth and thickened, 2–3 minutes. Remove from heat, then add **cheese** and stir until melted.



#### 5. Assemble, broil, & serve

Add **pasta** to skillet with **cheese sauce**; stir to coat. Season to taste with **salt** and **pepper**. Spoon **pork** over top. Broil on top oven rack until pork is caramelized in spots, 1–3 minutes. Stir 2 **tablespoons water** into **remaining barbecue-ketchup mixture**, then drizzle all over pork.

Serve **pork mac and cheese** with **remaining scallions** sprinkled over top. Enjoy!



#### 6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.