

DINNERLY



Bacon Mac & Cheese with Peas & Parmesan Breadcrumbs



30-40min



2 Servings

You've probably heard by now that bacon makes everything better, but you know what's even better? When you toss panko breadcrumbs in the bacon fat and add some grated Parm, then sprinkle it over mac and cheese and broil it to crispy, golden perfection. We also snuck in some peas for the picky eaters—they'll be too distracted by all the deliciousness to notice! We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 oz panko ²
- ¼ oz granulated garlic
- 6 oz pasta shells ²
- 2 (2 oz) shredded cheddar-jack blend ¹
- 5 oz peas
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- medium saucepan
- microplane or grater
- 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 1130kcal, Fat 59g, Carbs 95g, Protein 58g



1. Cook bacon

Preheat broiler with a rack in the lower third. Bring a medium saucepan of **salted water** to a boil. Finely grate **Parmesan**, if necessary.

Cut **bacon** into ½-inch pieces; add to a medium ovenproof skillet. Cook over medium-high heat, stirring occasionally, until golden-brown and crisp, 3–5 minutes. Remove from heat; use a slotted spoon to transfer to a paper towel-lined plate.



2. Cook pasta

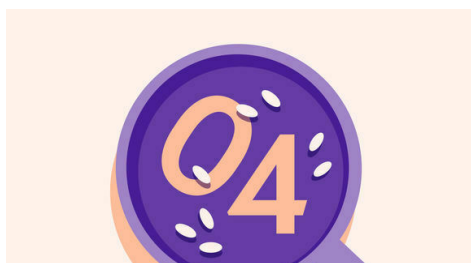
To skillet with **bacon fat**, add **panko**; toss well to combine. Transfer to a small bowl; stir in **Parmesan** and **1 teaspoon granulated garlic**. Set aside for step 4. Wipe out skillet.

Add **pasta** to saucepan with boiling **salted water**; cook, stirring, until al dente, 8–9 minutes. Reserve **1 cup cooking water**; drain pasta and set aside.



3. Start sauce

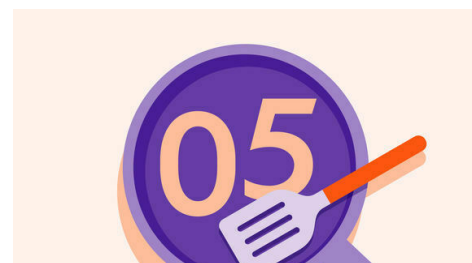
Melt **2 tablespoons butter** in same skillet over medium. Whisk in **2 tablespoons flour**; cook, stirring, about 1 minute. Slowly whisk in **1 cup milk** and **reserved cooking water** until smooth. Bring mixture to a boil over high heat, then reduce heat to medium; cook, whisking occasionally, until thickened to the consistency of heavy cream, about 5 minutes.



4. Finish sauce & assemble

To skillet with **sauce** off heat, whisk in **all of the cheese**, **1 teaspoon granulated garlic**, and **½ teaspoon salt** until fully melted. Fold in **pasta**, **peas**, and **bacon**.

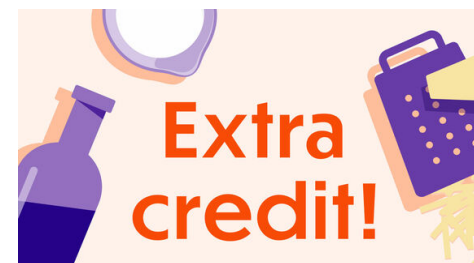
Return to medium-low heat and cook, stirring constantly, until heated through and evenly combined, 2–3 minutes; season to taste with **salt** and **pepper**. Evenly top with **panko mixture**.



5. Broil & serve

Broil **pasta** on lower oven rack until **panko** is deep golden-brown, rotating skillet for even browning as needed, 3–5 minutes.

Let **bacon mac and cheese** rest 5 minutes before serving. Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.