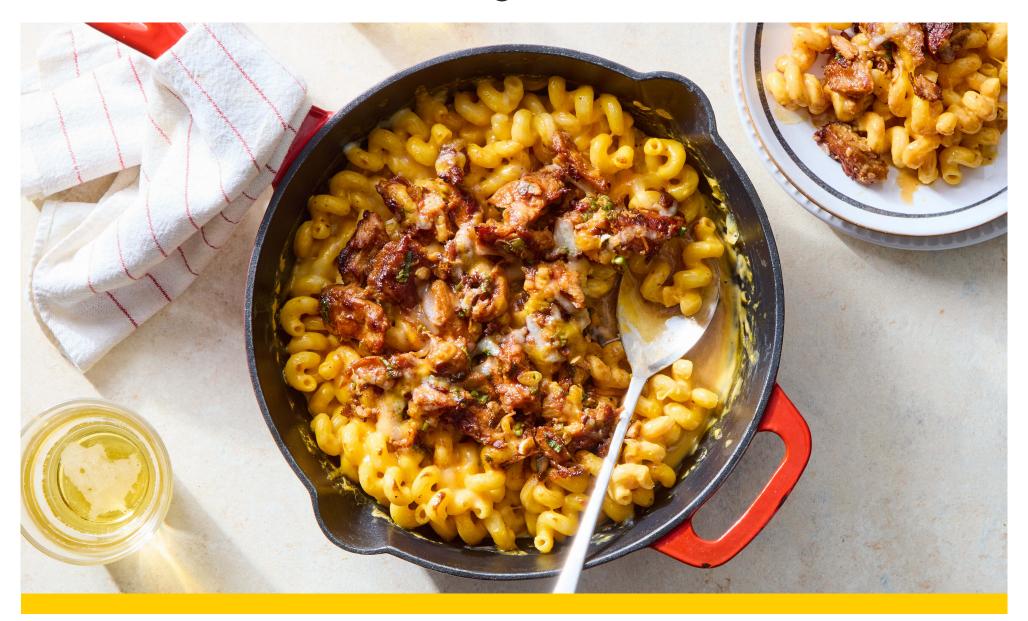
MARLEY SPOON



Mac & Cheese with Ready to Heat Chicken

Barbecue Sauce & Scallions



both? Crispy shredded chicken 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!

Why choose between two all-time favorite comfort foods when you can have

What we send

- 2 scallions
- 6 oz gemelli ¹
- 4 oz barbecue sauce
- 2 (4 oz) VELVEETA® Cheese Sauce ²
- 2 oz shredded cheddar-jack blend²
- ½ lb pkg ready to heat chicken

What you need

- · kosher salt & ground pepper
- neutral oil

Tools

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

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 1220kcal, Fat 56g, Carbs 105g, Protein 64g



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.



2. Brown chicken

Meanwhile, heat **1 tablespoon oil** in a medium heavy skillet (preferably castiron) over medium-high. Add **chicken** 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.



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 chicken. Stir in barbecue sauce until evenly coated.



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 3/3 of the shredded cheese over top. Pile barbecue chicken in the center, then top with remaining cheese.



5. Broil & serve

Broil **barbecue chicken** until **cheese** is melted and just starting to brown, 2-4 minutes (watch closely as broilers vary). Garnish with **reserved scallions**. Enjoy!



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