

DINNERLY



Family Friendly! Bacon Mac & Cheese with Crunchy Panko Topping



45min



2 Servings

Have we died and gone to mac and cheese heaven? Tender macaroni swims in a cheesy sea of cheddar-jack and fontina. Crispy bacon bits and sliced scallions add major flavor to this dreamy mac and cheese baked under a bacon fat infused panko topping for major crunch. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ½ lb elbow macaroni ²
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 oz panko ²
- 2 lemons
- ¼ oz baking soda
- 3 (2 oz) shredded cheddar-jack blend ¹
- 2 (2 oz) shredded fontina ¹

WHAT YOU NEED

- kosher salt & ground pepper
- unsalted butter ¹
- 1 cup milk or water

TOOLS

- large 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 730kcal, Fat 39g, Carbs 61g, Protein 37g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **macaroni**; cook, stirring, until al dente, 6–7 minutes. Drain pasta, then toss with **1 tablespoon butter**. Reserve for step 5.

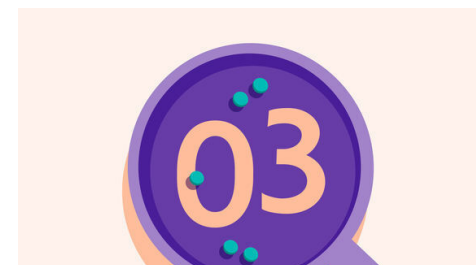
Meanwhile, cut **bacon** into ½-inch pieces. Trim **scallions**; thinly slice.



2. Cook bacon

Add **bacon** to a medium ovenproof skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate.

Add **panko** to skillet with **bacon fat** and stir until evenly coated. Transfer to a medium bowl and set aside for step 5. Wipe out skillet and reserve.



3. Begin cheese sauce

Preheat oven to broil with a rack in the center position. Squeeze **¼ cup plus 1 tablespoon lemon juice**.

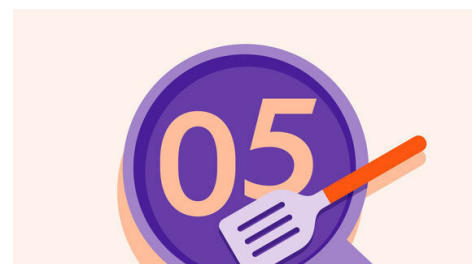
In reserved skillet, whisk together **lemon juice** and **1 teaspoon baking soda**; set aside until foaming dissipates, 1–2 minutes. Add **1 cup milk or water**; bring to a simmer over medium-high heat. Lower heat to maintain a gentle simmer.



4. Finish sauce; add pasta

While maintaining a gentle simmer, add **both cheeses** in small increments, whisking constantly to incorporate each addition before adding the next, until a smooth, glossy sauce forms. Whisk in **1 tablespoon butter**.

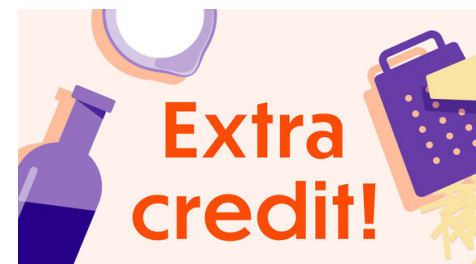
Fold **pasta**, **bacon**, and **scallions** into **sauce**; adjust consistency with additional milk or water if sauce is too thick. Season to taste with **salt** and **pepper**.



5. Broil & serve

Sprinkle **panko** over **pasta**. Broil skillet on center rack until panko is deep golden-brown, rotating skillet for even browning as needed, 5–7 minutes (watch closely as broilers vary).

Allow **mac and cheese** to rest for 5 minutes before serving. Enjoy!



6. Rate your plate!

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