

DINNERLY



Chicken Taco Mac & Cheese with Fritos & Salsa



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this mac and cheese? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and chicken, then stir in the cheese sauce and salsa. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ²
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 4 oz VELVEETA® Cheese Sauce ¹
- 4 oz salsa
- 2 bags Fritos

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium saucepan
- medium 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 850kcal, Fat 36g, Carbs 76g, Protein 51g



1. Cook pasta

Bring a medium saucepan of **salted water** a boil. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 9 minutes. Reserve **¼ cup cooking water** and drain.



2. CHICKEN VARIATION

Meanwhile, heat a medium skillet over medium-high. Add **chicken** and cook until browned and cooked through, 5–7 minutes. Reduce heat to medium; add **taco seasoning** and cook until fragrant, about 1 minute. Add **2 tablespoons water** and bring to a simmer, scraping up any browned bits from bottom of skillet.



3. Finish & serve

Add **cheese sauce**, **cooked pasta**, and **half of the salsa**. Cook, stirring, until evenly combined. Thin with **1 tablespoon reserved cooking water** at a time, if necessary. Season to taste with **salt** and **pepper**.

Serve **mac and cheese** with **remaining salsa** and **Fritos** over top. Enjoy!



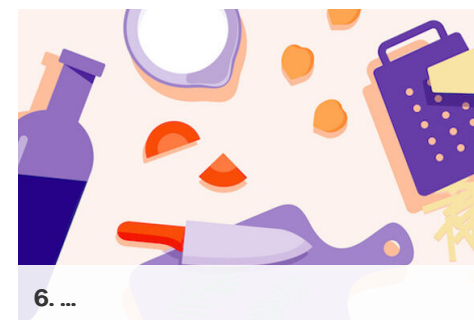
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!