

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 fontina sauce and layering BBQ pulled pork and scallions on top. We've got you covered!

WHAT WE SEND

- ½ lb elbow macaroni ¹
- garlic
- 1 oz scallions
- 3 (¾ oz) pieces fontina ⁷
- 2 oz barbecue sauce
- ½ lb pkg pulled pork

WHAT YOU NEED

- kosher salt & ground pepper
- ¼ c. ketchup
- olive oil
- butter ⁷
- all-purpose flour ¹
- 1¼ c. milk ⁷

TOOLS

- medium saucepan
- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 29g, Carbs 107g, Proteins 46g



1. Boil pasta

Bring a medium saucepan of **salted water** to a boil. Add **macaroni** and cook, stirring often to prevent sticking, until al dente, about 5 minutes. Drain pasta.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Coarsely chop **all of the fontina**. In a small bowl, stir to combine **barbecue sauce** and **¼ cup ketchup**. Use two forks to pull and shred **pork** into smaller pieces.



3. Brown & sauce 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 pork is browned and crisp in spots, 3–5 minutes. Add **chopped garlic**, **¼ cup of the barbecue sauce**, 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

Melt **1 tablespoon butter** in same skillet over medium-high (see step 6 for our cheesy tip). Sprinkle **1 tablespoon flour** into skillet; cook, whisking, until golden and combined with butter, about 1 minute. Slowly, add **1¼ cups milk** and cook, whisking, until sauce is smooth and thickened, about 3 minutes more. Remove from heat, then add **fontina** and stir until completely melted.



5. Assemble, broil, & serve

Add **macaroni** to **cheese sauce**, stirring to coat. Season to taste with **salt** and **pepper**. Spoon **pulled pork** over **macaroni**. Broil on top oven rack until pork is caramelized in spots, 1–3 minutes. Stir **2 tablespoons water** into **remaining barbecue sauce mixture**, then drizzle all over **pork**. Sprinkle **remaining scallions** over top. Enjoy!



6. Word of the day: Roux

The thickening component of most sauces is roux, a mixture of liquid fat—like melted butter, oil, or milk—and flour. In step 4, use a whisk to stir flour into the hot skillet until a golden paste forms, then whisk in milk, constantly stirring to avoid lumps. Sauce should reach the consistency of heavy, then removed from heat before adding cheese to avoid curdling and separation.