

DINNERLY



Philly Cheesesteak Mac & Cheese:

More servings? Or leftovers? You choose!



30min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- ½ lb elbow macaroni ²
- 1 medium red onion
- 1 green bell pepper
- 10 oz pkg grass-fed ground beef
- ¼ oz pkt steak seasoning
- 2 oz cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- 2 cups milk ¹

TOOLS

- medium pot
- large 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 640kcal, Fat 33g, Carbs 58g, Protein 28g



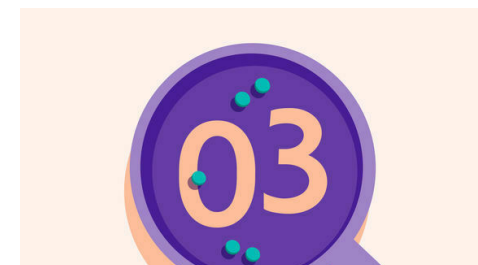
1. Boil pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 5 minutes. Reserve ½ **cup pasta cooking water** for step 5. Drain pasta, then return to pot and keep covered off heat.



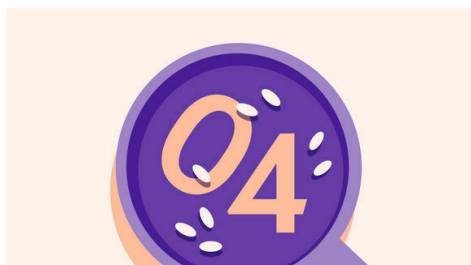
2. Prep veggies

Thinly slice **onion**. Remove stem and seeds from **bell pepper**, then cut into ¼-inch thick strips.



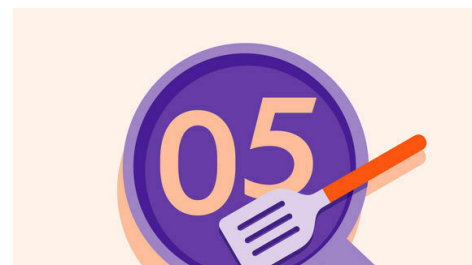
3. Cook veggies & beef

Heat 1 **tablespoon oil** in a large skillet over medium high. Add **onions** and **peppers**; season to taste with **salt** and **pepper**. Cook, stirring, until soft and golden, 7–10 minutes. Add **beef** and **steak seasoning**; cook, breaking up large pieces, until beef is deeply browned and cooked through, about 5 minutes. Transfer **beef-veggie mixture** to a bowl; wipe out skillet.



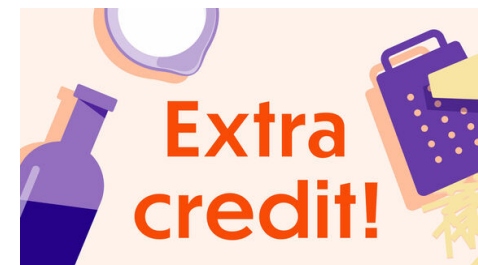
4. Make cheese sauce

Coarsely chop or grate **all of the cheddar**, if necessary. Melt 2 **tablespoons butter** in same skillet over medium-high. Whisk in 2 **tablespoons flour** and cook until golden, about 30 seconds. Slowly whisk in 2 **cups milk** and bring to a boil. Reduce heat to medium and simmer, stirring, until **sauce** has thickened, about 3 minutes. Remove skillet from heat and stir in cheddar.



5. Finish & serve

In same skillet, stir in **macaroni**, **beef-veggie mixture**, and ¼ **cup reserved pasta water**. Stir in additional 1 **tablespoon pasta water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**. Enjoy!



6. Bring the heat!

Add a few shakes of your favorite hot sauce to the cheese sauce in step 4. Or, serve your mac with some sliced pickled jalapeños for an extra kick!