

# DINNERLY



## Ultra Creamy Mac & Cheese with Peas



20-30min



2 Servings

Mac and cheese so creamy, yummy, and easy enough to make on any given weeknight sounds like a dangerous concept, but we're DOING IT (and living for the leftovers). Shredded cheese + cream cheese makes for a dynamite sauce, and soft sweet onions and green peas take this to the next level. Throw that neon cheese powder behind you and never look back! We've got you covered!

### WHAT WE SEND

- red onion
- Dijon mustard
- peas

### WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

### TOOLS

- colander
- large pot
- large skillet

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 815kcal, Fat 30g, Carbs 96g, Protein 35g



#### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until just al dente, about 8 minutes. Reserve **1½ cups pasta water** and drain well.



#### 2. Cook onion

Trim ends from **onion**, then peel, and chop. Heat **1 tablespoon olive oil** over medium-high in a large skillet. Add **onion** and **¾ teaspoon salt**. Sauté until onion is translucent, about 2 minutes.



#### 3. Make sauce

Add **1¼ cups pasta water** to skillet and bring to a simmer. Whisk in **cream cheese** until melted, then whisk in **Dijon**.



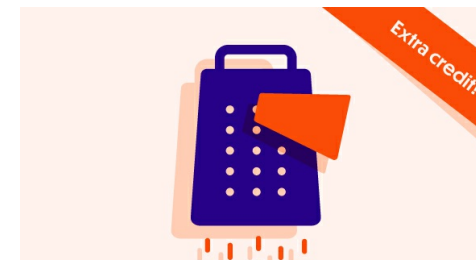
#### 4. Finish sauce

Add **shredded cheddar** to skillet and stir until melted. Stir in **peas**.



#### 5. Add pasta

Add **pasta** and stir to combine. Add more **pasta water** if needed to coat the pasta. Season to taste with **salt** and **pepper**. Enjoy!



#### 6. Hack

So luscious and lovely as is, but if you want to amp up the protein or make use of some on-hand leftovers, feel free to throw in chopped, cooked chicken or ham (or bacon, oh my!). Meat lovers may also like the idea of make-shift meatballs: cook up a hamburger patty or two, then break into large pieces. Serve on top or stir through.