



## Family Friendly! Butternut Mac & Cheese

with Toasted Panko Topping & Spinach Salad



30-40min



2 Servings

The only thing better than a classic mac & cheese is adding a seasonal ingredient to make it extra special. Here we're using butternut squash for a touch of sweetness in a creamy blend of shredded cheddar-jack and fontina. Butter-toasted panko lends this stovetop mac a delightful crunch. A simple but elegant salad of spinach, walnuts, and cranberries cuts the richness of the decadent mac & cheese. (2-p serves 4; 4-p serves 8)

## What we send

- ½ lb butternut squash
- ½ lb elbow macaroni <sup>1</sup>
- 2 (1 oz) walnuts <sup>3</sup>
- 5 oz baby spinach
- 2 oz dried cranberries
- 2 lemons
- ¼ oz baking soda
- 3 (2 oz) shredded cheddar-jack blend <sup>2</sup>
- 2 (2 oz) shredded fontina <sup>2</sup>
- 2 oz panko <sup>1</sup>
- 1 pkt balsamic vinaigrette

## What you need

- neutral oil
- kosher salt & ground pepper
- 4 tablespoons unsalted butter <sup>2</sup>
- 1 cup milk or water

## Tools

- large saucepan
- rimmed baking sheet
- medium skillet
- medium nonstick skillet

## Allergens

Wheat (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 48g, Carbs 82g, Protein 30g



### 1. Roast squash

Preheat oven to 450°F with a rack in the center. Bring a large saucepan of **salted water** to a boil.

On a rimmed baking sheet, toss **squash** with **½ tablespoon oil**; season with **salt** and **pepper**. Roast on center rack until browned and tender, 20-25 minutes.

Remove from oven and reserve for step 5.



### 4. Begin cheese sauce

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 of milk or water**; bring to a simmer over medium-high heat. Lower heat to maintain a gentle simmer.



### 2. Cook pasta

Add **macaroni** to boiling water; cook, stirring, until al dente, 6-7 minutes. Drain pasta, then toss with **1 tablespoon butter**. Reserve for step 5.



### 5. Mix in 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** and **squash** into **sauce**; adjust consistency with additional milk or water if sauce is too thick. Season to taste with **salt** and **pepper**.



### 3. Prep salad

In a medium skillet, toast **walnuts** over medium-high heat, stirring frequently, until lightly browned in spots, 2-3 minutes. Transfer to a large bowl and cool; reserve skillet.

Add **spinach** and **cranberries** to bowl with nuts; set aside until ready to serve.



### 6. Serve

Heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add **panko** and cook, stirring frequently, until golden-brown and crisp, 2-4 minutes.

Top **mac and cheese** with **breadcrumbs**. Toss **spinach salad** with **dressing**; season to taste with **salt** and **pepper**. Enjoy!