

# DINNERLY



## Classic Mac & Cheese with Crispy Breadcrumbs



30-40min



2 Servings

This side of classic mac and cheese is the perfect companion for your main dish. Parmesan, Dijon mustard, and garlic flavor up THE cheesiest sauce. A cheesy, crispy breadcrumb topping is the final touch before it goes into the oven. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

## WHAT WE SEND

- 6 oz pasta shells <sup>1</sup>
- $\frac{3}{4}$  oz cheddar <sup>7</sup>
- 2 (4 oz) VELVEETA® Cheese Sauce <sup>7</sup>
- 2 ( $\frac{1}{4}$  oz) Dijon mustard
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- $\frac{1}{4}$  oz granulated garlic
- 1 oz panko <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>7</sup>

## TOOLS

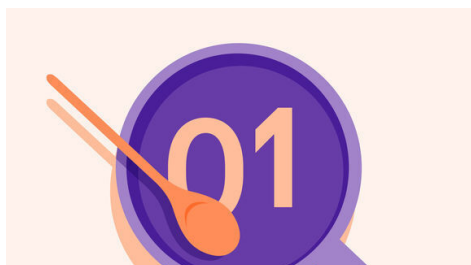
- large saucepan
- microplane or grater
- 6x9-inch baking dish

## ALLERGENS

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

## NUTRITION PER SERVING

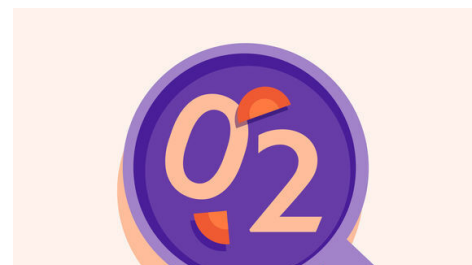
Calories 550kcal, Fat 31g, Carbs 48g, Protein 19g



### 1. Cook pasta

Preheat oven to 425°F with a rack in the upper third.

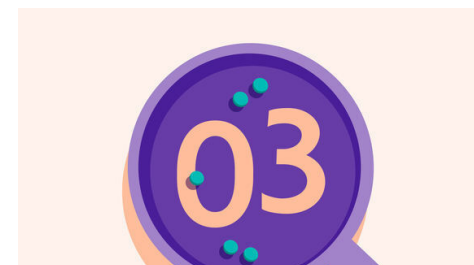
Bring a large saucepan of **salted water** to a boil over high heat. Add **pasta**; cook, stirring, until nearly al dente, 6–7 minutes. Drain and toss pasta with **1 tablespoon butter**. Reserve saucepan.



### 2. Cook cheese sauce

Coarsely grate **cheddar**. Finely grate **Parmesan**, if necessary.

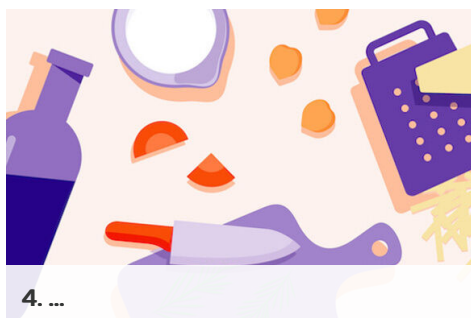
In reserved saucepan, combine **all of the Velveeta, Dijon mustard, half of the Parmesan,  $\frac{1}{4}$  teaspoon granulated garlic, and  $\frac{3}{4}$  cup water**. Cook over medium heat, whisking occasionally, until hot and bubbling. Stir in **pasta**; season to taste with **salt** and **pepper**. Transfer to a 6x9-inch baking dish.



### 3. Bake & serve

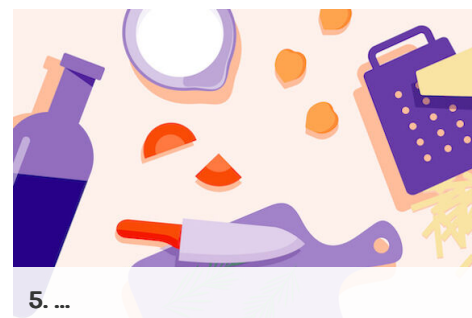
In a medium bowl, combine **panko, cheddar, remaining Parmesan,  $\frac{1}{2}$  teaspoon granulated garlic, and 2 tablespoons melted butter**. Sprinkle over **pasta**. Bake on upper oven rack until top is browned and **sauce** is bubbling, 15–20 minutes.

Let **mac & cheese** rest 5 minutes before serving. Enjoy!



4. ...

What were you looking for, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!