

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 3; 4-p plan serves 6)

WHAT WE SEND

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

WHAT YOU NEED

- kosher salt & ground pepper
- butter ²

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 41g, Carbs 63g, Protein 25g



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

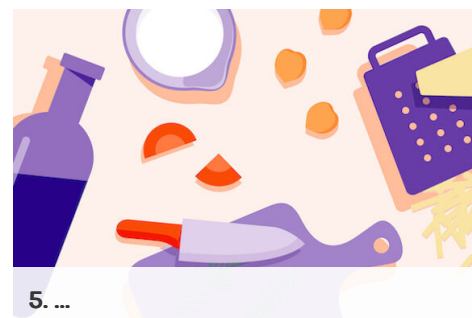
In a medium bowl, combine **panko, cheddar, remaining Parmesan, $\frac{1}{2}$ teaspoon granulated garlic, and 2 tablespoons melted butter**. Sprinkle over **pasta**. Bake on upper oven rack until top is browned and **sauce** is bubbling, 15–20 minutes.

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!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**