

# DINNERLY



**FAST**

**PICKY EATER  
PROOF**

## Mexican Mac & Cheese with Roasted Red Peppers & Corn



20-30min



2 Servings

Who's ready to partyyyyyyy!?! Or should we say fiesta? We're taking creamy, irresistible mac & cheese to a dangerous level. Dangerous because once you hit that perfect bite of taco spice, sweet corn, scallions, and roasted red peppers, you may feel the need to do your happy food dance. It's happening. It happened. We've got you covered!

### WHAT WE SEND

- 1 oz scallions
- 3 (¾ oz) pieces sharp cheddar <sup>1</sup>
- garlic (use 1 large clove)
- 4 oz roasted red peppers
- ½ lb pasta <sup>2</sup>
- 5 oz corn
- taco seasoning (use 2½ tsp)

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 Tbsp butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- 1 cup milk <sup>1</sup>

### TOOLS

- large saucepan
- colander
- medium ovenproof skillet

### ALLERGENS

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

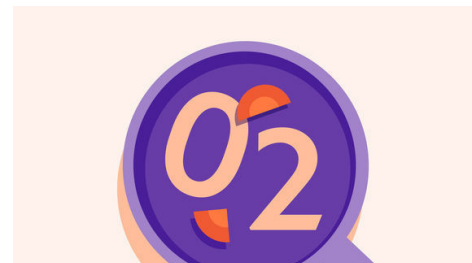
### NUTRITION PER SERVING

Calories 840kcal, Fat 27g, Carbs 119g, Protein 30g



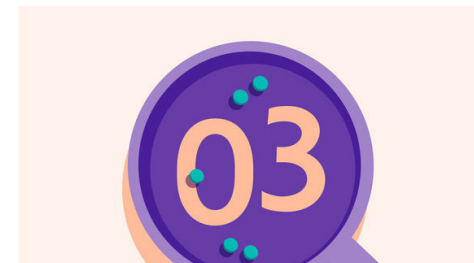
#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Preheat broiler with top rack 6 inches from heat source. Trim and discard ends from **scallions**, then thinly slice, keeping dark greens separate. Finely chop **all of the cheddar**. Peel and finely chop **1 teaspoon garlic**. Cut **peppers** crosswise into thin slices.



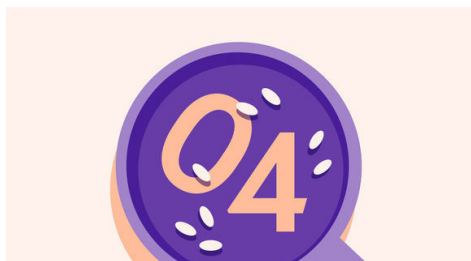
#### 2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until al dente, 7–9 minutes. Drain **pasta** and set aside.



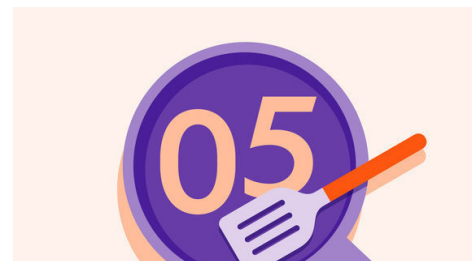
#### 3. Sauté corn

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallion whites** and **chopped garlic**; cook, stirring, until fragrant, 30 seconds. Add **corn** and cook, stirring, until golden and tender, about 2 minutes. Transfer to a plate and wipe out skillet.



#### 4. Make cheese sauce

Melt **1 tablespoon butter** in same skillet over medium. Sprinkle **1 tablespoon flour** and **2½ teaspoons taco seasoning** into skillet. Cook, stirring, until smooth, about 1 minute. Add **1 cup milk**, whisking constantly, until sauce is smooth, 2–3 minutes. Remove from heat, then add **cheese**, whisking until completely melted; season to taste with **salt** and **pepper**.



#### 5. Broil & serve

Stir **pasta**, **corn**, and **roasted peppers** into **cheese sauce**. Broil on top oven rack until golden and lightly browned in spots, 1–3 minutes (watch closely). Serve **Mexican mac & cheese** with **remaining scallions** sprinkled over top. Enjoy!



#### 6. Make it ahead!

Get a jump on dinner service by cooking your pasta ahead of time! Boil your noodles the night before, toss lightly with oil to prevent sticking, and refrigerate. Gently reheat pasta when stirring into the cheese sauce in step 5.