

# MARLEY SPOON



## Classic Mac & Cheese

with Crispy Parmesan Breadcrumbs

 30-40min  2 Servings

Cozy and comforting, mac & cheese is always the star of the plate! Our next-level mac combines al dente pasta shells with a super simple cheesy cheddar-jack and Parmesan sauce. Crispy Parmesan-panko on top adds a delightful crunch to this creamy pasta dish. Serve it as a standalone dinner with a crisp salad or as a side dish alongside your favorite chicken, steak, or pork recipe! (2-p plan serves 4; 4-p plan serves 8)

## What we send

- 6 oz pasta shells <sup>2</sup>
- ¾ oz Parmesan <sup>1</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- ¼ oz cornstarch
- ¼ oz granulated garlic
- 12 oz evaporated milk <sup>1</sup>
- 1 oz panko <sup>2</sup>

## What you need

- kosher salt & ground pepper
- unsalted butter <sup>1</sup>

## Tools

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

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 510kcal, Fat 26g, Carbs 50g, Protein 21g



### 1. Cook pasta

Preheat oven to 425°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil.

Add **pasta** to saucepan and cook, stirring occasionally, until nearly al dente, 6-7 minutes. Drain pasta, then toss with **1 tablespoon butter**. Set saucepan aside for step 2.



### 4. Bake & serve

In a medium bowl, combine **panko**, **remaining Parmesan and granulated garlic**, and **2 tablespoons melted butter**. Sprinkle panko mixture over pasta in baking dish.

Bake **mac & cheese** on upper oven rack until top is browned and sauce is bubbling, 15-20 minutes. Remove from oven and let **mac & cheese** rest for 5 minutes before serving. Enjoy!



### 2. Start cheese sauce

Finely grate **Parmesan**, if necessary.

In a medium bowl, combine **cheddar-jack cheese, cornstarch**, and **half each of Parmesan and granulated garlic**; mix well.

In same saucepan, combine **cheese mixture, evaporated milk, ½ cup water, ½ teaspoon salt**, and **¼ teaspoon pepper**.



### 5. ...

Looking for more steps?



### 3. Cook cheese sauce

Set saucepan with **cheese sauce** over medium heat. Cook, whisking frequently, until sauce is melted, bubbly, and thickened, about 5 minutes. Add water, a few tablespoons at a time, if necessary to reach desired consistency. Stir in **pasta** and season to taste with **salt** and **pepper**.

Transfer **pasta** to a 6x9-inch baking dish.



### 6. ...

You won't find them here! Enjoy your Marley Spoon meal!