



Classic Mac & Cheese

with Crispy Parmesan Breadcrumbs



30-40min



2 Servings

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! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

What we send

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

What you need

- kosher salt & ground pepper
- unsalted butter ¹

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.



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**.



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 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.



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!



5. ...

Looking for more steps?



6. ...

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