

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! (2p-plan serves 3; 4p-plan serves 6—nutrition reflects 1 portion of mac and cheese)

WHAT WE SEND

- 6 oz pasta shells ²
- ¾ oz cheddar ¹
- 2 (4 oz) VELVEETA® Cheese Sauce ¹
- 2 (¼ oz) Dijon mustard
- ¾ oz Parmesan ¹
- ¼ oz granulated garlic
- 1 oz panko ²

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 41g, Carbs 63g, Protein 26g



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.



4. ...

What were you looking for, more steps?



2. Cook cheese sauce

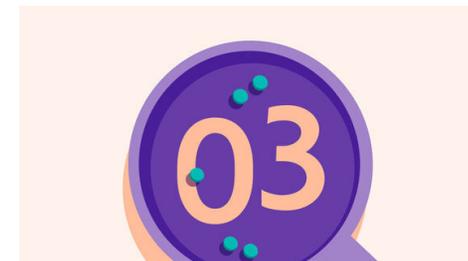
Coarsely grate **cheddar**. Finely grate **Parmesan**, if necessary.

In reserved saucepan, combine **all of the Velveeta, Dijon mustard, half of the Parmesan, ¼ teaspoon granulated garlic, and ¾ 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.



5. ...

You're not gonna find them here!



3. Bake & serve

In a medium bowl, combine **panko, cheddar, remaining Parmesan, ½ 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!



6. ...

Kick back, relax, and enjoy your Dinnerly!