



# Ultimate Bacon Mac & Cheese

with Parmigiano Reggiano and Honey Mustard Dressed Salad

Ultimate 35-40 Minutes

35



Macaroni



Bacon Lardons



Mature Cheddar Cheese



Creme Fraiche



Chicken Stock Paste



Panko Breadcrumbs



Parmigiano Reggiano



Medium Tomato



Honey



Wholegrain Mustard



Wild Rocket

**Pantry Items**

Oil, Salt, Pepper, Butter, Plain Flour, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, colander, frying pan, grater and bowl.

## Ingredients

Ingredients	2P	3P	4P
Macaroni <b>13</b> )	180g	270g	360g
Bacon Lardons**	120g	180g	240g
Mature Cheddar Cheese** <b>7</b> )	90g	130g	180g
Crème Fraîche** <b>7</b> )	150g	225g	300g
Chicken Stock Paste	10g	20g	30g
Panko Breadcrumbs <b>13</b> )	25g	35g	50g
Parmigiano Reggiano** <b>7</b> )	20g	30g	40g
Medium Tomato	1	1½	2
Honey	15g	22g	30g
Wholegrain Mustard <b>9</b> )	17g	25g	34g
Wild Rocket**	40g	60g	80g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Butter*	20g	30g	40g
Plain Flour*	1.5 tbsp	2 tbsp	3 tbsp
Water for the Sauce*	250ml	375ml	500ml
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4936/1180	925/221
Fat (g)	70.6	13.2
Sat. Fat (g)	37.0	6.9
Carbohydrate (g)	93.2	17.5
Sugars (g)	14.1	2.6
Protein (g)	43.2	8.1
Salt (g)	4.26	0.80

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **9)** Mustard **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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1



## Cook the Macaroni

Preheat your grill to high. Bring a large saucepan of **water** to the boil with ½ **tsp salt**.

When boiling, add the **pasta** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.

4



## Grill your Mac & Cheese

Add the **breadcrumbs** and **Parmigiano Reggiano** to the bowl with the remaining **bacon**. Season with **pepper**, then mix to combine.

Transfer the **cheesy pasta** to an ovenproof dish and top with the **cheesy bacon crumb**.

Grill until golden and melted, 3-5 mins.

2



## Fry the Bacon

While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

Meanwhile, grate the **Cheddar cheese**.

Once golden, transfer the **bacon lardons** to a medium bowl.

5



## Dress your Salad

Meanwhile, cut the **tomato** into 1cm chunks.

In a medium bowl, combine the **honey**, **wholegrain mustard** and **olive oil for the dressing** (see pantry for amount). **TIP:** *If your honey has hardened, pop it into a bowl of hot water for 1 min.*

Season with **salt** and **pepper**, then add the **tomato chunks** to the bowl.

Just before serving, add the **rocket** and toss to coat in the **dressing**.

3



## Cheesy Pasta Time

Pop the frying pan back on medium-high heat. Melt in the **butter**, then stir in the **flour** (see pantry for both amounts). Cook until it forms a **paste**, 1-2 mins - you've made a **roux!**

Stir in the **water for the sauce** (see pantry for amount) a little at a time, followed by the **crème fraîche** and **chicken stock paste**. Bring to the boil, stir and simmer until thickened, 2-3 mins.

Once thickened, remove the **sauce** from the heat and stir in the **Cheddar**, **cooked macaroni** and **half the bacon**. Add a splash of **water** if it's a little thick. Taste and season with **salt** and **pepper** if needed.

6



## Serve

When ready, serve up your **ultimate bacon mac & cheese** on plates with the **honey mustard dressed salad** alongside.

## Enjoy!