



Easy Cheesy Mac 'n' Cheese with Apple Slices

Kid Friendly 15-20 Minutes • 1 of your 5 a day • Veggie

15A

Find all your unchilled Market items in bag A.



Macaroni



Mature Cheddar
Cheese



Creme Fraiche



Grated Hard Italian
Style Cheese



Apple

Pantry Items
Salt, Pepper

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, grater, colander and ovenproof dish.

Ingredients

Ingredients	Quantity
Macaroni 13	180g
Mature Cheddar Cheese** 7	80g
Crème Fraîche** 7	150g
Grated Hard Italian Style Cheese** 7 8	40g
Apple**	2

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	315g	100g
Energy (kJ/kcal)	3478 /831	1104 /264
Fat (g)	44.7	14.2
Sat. Fat (g)	27.6	8.8
Carbohydrate (g)	77.8	24.7
Sugars (g)	14.3	4.5
Protein (g)	30.5	9.7
Salt (g)	1.28	0.41

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

Allergens

7) Milk **8)** Egg **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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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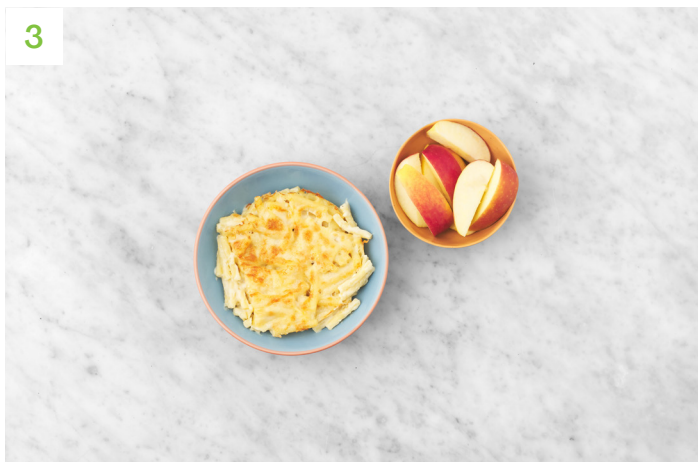
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2



3



Cook the Macaroni

- Bring a large saucepan of **water** to a boil with $\frac{1}{2}$ tsp salt for the **pasta**.
- When boiling, stir the **macaroni** into the **water** and bring back to the boil. Cook until tender, 12 mins.
- While the **pasta** boils, preheat your grill. Grate the **Cheddar**.

Cheese, Please!

- Once the **pasta** has cooked, drain it in a colander and pop back into the pan.
- Add the **crème fraîche**, **two thirds** of the **Cheddar** and **two thirds** of the **hard Italian style cheese** to the pan. Season with **pepper** and mix to combine.
- Pour the **cheesy pasta** into a suitably sized ovenproof dish and top with the remaining **Cheddar** and **hard Italian style cheese**.
- Pop under your grill until the top is golden brown, 3-5 mins.

Finish and Serve

- Meanwhile, quarter, core and slice the **apple** (no need to peel).
- Divide the **mac 'n' cheese** between your serving bowls.
- Serve the **apple slices** on the side to finish.

Enjoy!