

# Mac and Double Cheese Side Dish

with Cheddar and Red Leicester

Special Sides 15-20 Minutes • Veggie







Red Leicester

Mature Cheddar







Creme Fraiche



## 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.

#### **Inaredients**

| Ingredients                   | Quantity |  |
|-------------------------------|----------|--|
| Red Leicester** 7)            | 30g      |  |
| Mature Cheddar<br>Cheese** 7) | 60g      |  |
| Macaroni 13)                  | 180g     |  |
| Vegetable Stock Paste         | 10g      |  |
| Creme Fraiche** 7)            | 150g     |  |

| Pantry               | Quantity |  |  |
|----------------------|----------|--|--|
| Butter*              | 20g      |  |  |
| Plain Flour*         | 1 ½ tbsp |  |  |
| Water for the Sauce* | 200ml    |  |  |

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

#### **Nutrition**

| Typical Values          | Per serving | Per 100g  |
|-------------------------|-------------|-----------|
| for uncooked ingredient | 331g        | 100g      |
| Energy (kJ/kcal)        | 3552 /849   | 1073 /256 |
| Fat (g)                 | 49.8        | 15.0      |
| Sat. Fat (g)            | 30.7        | 9.3       |
| Carbohydrate (g)        | 74.9        | 22.6      |
| Sugars (g)              | 5.7         | 1.7       |
| Protein (g)             | 26.0        | 7.9       |
| Salt (g)                | 2.10        | 0.63      |

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

### **Allergens**

7) Milk 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.

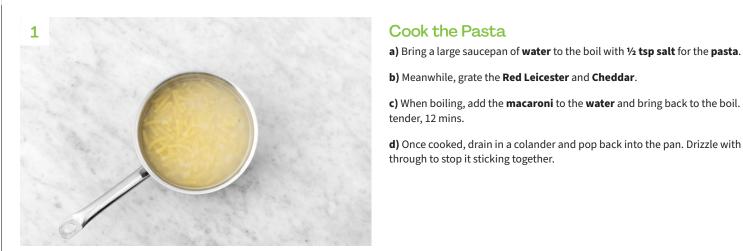
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

#### Contact

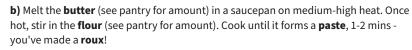
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## Make the Cheesy Sauce a) While the pasta boils, preheat your grill to high.





d) Bring to the boil, stir and simmer until thickened, 1-2 mins. Stir in the creme fraiche, then remove from the heat.



## **Grill and Serve**

a) Add the grated cheese and stir until melted. Taste and season with salt and pepper if needed.

b) Add the cooked pasta to the sauce and stir to combine. Add a splash of water to loosen if needed, then add to a suitably sized ovenproof dish.

c) Pop under your grill until the top is golden brown, 3-5 mins.

d) Transfer to a serving dish to finish.

Enjoy!



c) When boiling, add the macaroni to the water and bring back to the boil. Cook until tender, 12 mins.

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