



Mac and Double Cheese Side Dish with Cheddar and Red Leicester

Special Sides 15-20 Minutes • Veggie

3A

Find all your unchilled Market items in bag A.



Red Leicester



Mature Cheddar
Cheese



Macaroni



Vegetable
Stock Paste



Creme Fraiche

Pantry Items

Oil, Salt, Butter, Plain Flour, 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
Red Leicester** 7)	30g
Mature Cheddar 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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Cook the Pasta

a) Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **pasta**.

b) Meanwhile, grate the **Red Leicester** and **Cheddar**.

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.

Make the Cheesy Sauce

a) While the **pasta** boils, preheat your grill to high.

b) Melt the **butter** (see pantry for amount) in a saucepan on medium-high heat. Once hot, stir in the **flour** (see pantry for amount). Cook until it forms a **paste**, 1-2 mins - you've made a **roux!**

c) Stir in **200ml water**, a little at a time, followed by the **vegetable stock paste**. **TIP:** Use *milk instead of water for a creamier cheese sauce if you'd prefer.*

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!