



# Autumnal Butternut Squash Mac and Cheese with a Crispy Sage Crumb

Family 35-40 Minutes • 1 of your 5 a day

42



Butternut Squash



Roasted Spice and Herb Blend



Macaroni



Sage



Breadcrumbs



Mature Cheddar Cheese



Vegetable Stock Paste



Creme Fraiche



Dijon Mustard



Grated Hard Italian Style Cheese



British Smoked Bacon Lardons

### Pantry Items

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

### + Add Bacon Lardons

If you chose to add bacon lardons, then just follow the instructions on the back of this card.

Happy cooking!



## Before you start

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

## Cooking tools

Baking tray, saucepan, colander, bowl, grater, frying pan and ovenproof dish.

## Ingredients

Ingredients	2P	3P	4P
Butternut Squash**	1	1	2
Roasted Spice and Herb Blend	1 sachet	1 sachet	1 sachet
Macaroni <b>13</b>	180g	270g	360g
Sage**	1 bunch	1 bunch	1 bunch
Breadcrumbs <b>13</b>	25g	35g	50g
Mature Cheddar Cheese** <b>7</b>	60g	80g	120g
Vegetable Stock Paste	10g	15g	20g
Creme Fraiche** <b>7</b>	150g	225g	300g
Dijon Mustard <b>9</b> <b>14</b>	10g	15g	20g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	20g	40g	40g
British Smoked Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Olive Oil for the Crumb*	2 tbsp	3 tbsp	4 tbsp
Butter*	20g	30g	40g
Plain Flour*	1½ tbsp	2 tbsp	3 tbsp
Water for the Sauce*	200ml	300ml	400ml

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

## Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	657g	100g	702g	100g
Energy (kJ/kcal)	4473 / 1069	681 / 163	4961 / 1186	707 / 169
Fat (g)	56.5	8.6	65.6	9.4
Sat. Fat (g)	30.2	4.6	33.0	4.7
Carbohydrate (g)	111.7	17.0	112.6	16.0
Sugars (g)	19.5	3.0	19.5	2.8
Protein (g)	30.9	4.7	38.6	5.5
Salt (g)	2.73	0.42	3.96	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7** Milk **8** Egg **9** Mustard **13** Cereals containing gluten **14** Sulphites

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.

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## Roast the Butternut

Preheat your oven to 240°C/220°C fan/gas mark 9.

Trim the **butternut squash**, halve lengthways, then scoop out the seeds (peel first if you prefer). Cut into 1cm chunks.

Pop the **butternut** onto a large baking tray. Drizzle with **oil**, then sprinkle over the **roasted spice and herb blend**. Season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, roast the **butternut** on the top shelf until golden and cooked through, 18-20 mins. Turn halfway through.



## Get Cheesy

Melt the **butter** (see pantry for amount) in another large 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**!

Stir in the **water for the sauce** (see pantry for amount) a little at a time, followed by the **veg stock paste**. Bring to the boil, stir and simmer until thickened, 1-2 mins. Stir in the **creme fraiche**, then remove from the heat.

Add the **Dijon mustard** (add less if you prefer), **Cheddar** and **hard Italian style cheese**. Stir until melted. Season with **salt** and **pepper**.



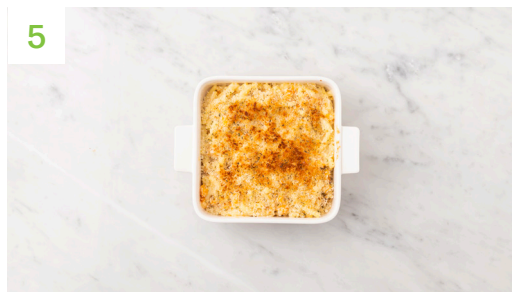
## Cook the Macaroni

Meanwhile, bring a large saucepan of **water** to the boil with ½ **tsp salt**.

When your **water** is boiling, stir the **macaroni** into the pan and bring back to the boil. Cook until tender, 12 mins.

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

While everything cooks, pick the **sage leaves** from their stalks and finely chop (discard the stalks).



## Combine and Grill

When the **butternut** is ready, remove it from the oven and turn your grill on to high.

Stir the **butternut** into the **cheese sauce** along with the **cooked macaroni**. Add a splash of **water** if it's a little thick. Taste and season with **salt** and **pepper** if needed.

Transfer the **pasta mixture** to an appropriately sized ovenproof dish. Sprinkle over the **sage crumb**, then pop it under the grill until golden and bubbling, 2-3 mins.



## Oh Crumbs

In a small bowl, combine the **sage leaves**, **breadcrumbs** and **olive oil for the crumb** (see pantry for amount). Season with **salt** and **pepper**, then set aside your **sage crumb**.

Grate the **Cheddar cheese**.

### + Add Bacon Lardons

If you've chosen to add **bacon**, heat a drizzle of **oil** in a pan on medium-high heat. Once hot, add the **bacon** and cook until golden, 4-5 mins. Set aside, then stir the **bacon** through the **sauce** in step 5. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**



## Serve

When everything's ready, share the **butternut squash mac and cheese** between your serving bowls and get stuck in.

## Enjoy!