



Ultimate Truffle Mushroom Mac and Cheese

with Cheesy Garlic Bread and Balsamic Salad

37

Veggie Ultimate 40-45 Minutes • 1 of your 5 a day • Veggie



-  Garlic Clove
-  Mature Cheddar Cheese
-  Ciabatta
-  Panko Breadcrumbs
-  Grated Hard Italian Style Cheese
-  Macaroni
-  Sliced Mushrooms
-  Creme Fraiche
-  Vegetable Stock Paste
-  Truffle Zest
-  Premium Baby Leaf Mix
-  Balsamic Glaze

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

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, garlic press, grater, bowl, baking tray, colander, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	3	4	6
Mature Cheddar Cheese** 7)	120g	160g	240g
Ciabatta 13)	1	2	2
Panko Breadcrumbs 13)	25g	35g	50g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Macaroni 13) 70)	180g	270g	360g
Sliced Mushrooms**	120g	180g	240g
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Truffle Zest	1 sachet	2 sachets	2 sachets
Premium Baby Leaf Mix**	50g	100g	100g
Balsamic Glaze 14)	12ml	24ml	24ml
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
for uncooked ingredient	433g	100g
Energy (kJ/kcal)	5158 /1233	1193 /285
Fat (g)	70.0	16.2
Sat. Fat (g)	38.6	8.9
Carbohydrate (g)	109.4	25.3
Sugars (g)	9.8	2.3
Protein (g)	43.1	10.0
Salt (g)	3.50	0.81

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

Allergens

7) Milk 8) Egg 10) Celery 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, 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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Get Prepped

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

Peel and grate the **garlic** (or use a garlic press).
Grate the **Cheddar cheese**. Halve the **ciabatta**.

In a small bowl, combine the **breadcrumbs**, **half the hard Italian style cheese** and the **olive oil for the crumb** (see pantry for amount). Set the **cheesy crumb** aside.

Lay the **ciabatta** on a baking tray, cut-side up.
Spread over **half the garlic** and sprinkle over the remaining **hard Italian style cheese**. Season with **salt and pepper**, then set aside.



Bring on the Mac and Cheese

Meanwhile, preheat your grill to high.

Once the **sauce** has thickened, remove from the heat and stir through the **Cheddar** and **cooked macaroni**.

Add a splash of **water** if it's a little thick. Taste and season with **salt** and **pepper** if needed.

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



Cook the Macaroni

When your pan of **water** is boiling, add the **macaroni** 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.

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **mushrooms** and season with **salt** and **pepper**. Fry, stirring occasionally, until browned, 5-6 mins.



Get Grilling

Place the **mac and cheese** on the baking tray with the **garlic bread** and grill until both are golden, 3-5 mins.



Make your Cheese Sauce

Add the remaining **garlic** to the **mushrooms** and cook for 1 min, then lower the heat to medium.

Melt in the **butter**, then stir in the **flour** (see pantry for both amounts) and 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 **creme fraiche** and **vegetable stock paste**. Bring to the boil, then lower the heat and simmer, stirring until thickened, 2-3 mins.



Finish and Serve

When everything's ready, cut the **garlic bread** diagonally into triangles.

Share your **ultimate mushroom mac and cheese** between your bowls, then sprinkle over the **truffle zest**.

Serve the **cheesy garlic bread** and **salad** alongside. Drizzle the **balsamic glaze** over the **salad** to finish.

Enjoy!