





Macaroni and Cheese

with Garlic Crumbs & Lemony Salad

 20-30min  2 Servings

This mac and cheese is a unanimous staff favorite. From the playful corkscrew pasta that gets super saucy, to the golden garlicky breadcrumbs on top, there's a lot to enjoy in this comforting meal. The refreshing salad with a lemony vinaigrette and crisp radishes is a natural combination with a creamy, rich pasta dish. Cook, relax, and enjoy!

What we send

- garlic
- lemon
- Dijon mustard ¹⁷
- radishes
- Boston lettuce

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1175kcal, Fat 68g, Carbs 99g, Proteins 34g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **1 large clove garlic**. Trim end from **lettuce** and separate lettuce leaves; wash and dry well. Trim ends from **radishes**, cut in half, and thinly slice crosswise. Grate **cheddar**.



4. Cook pasta

Add **cavatappi** to boiling water and cook until al dente, about 9 minutes. Reserve **1 cup pasta** water, then drain.



2. Make dressing

Squeeze **1 tablespoon lemon juice** into a large bowl and whisk in **2 tablespoons oil** (reserve the rest of the lemon for your own use). Season to taste with **salt** and **pepper**.



5. Make sauce

Heat **1 tablespoon oil** in skillet over medium. Whisk in **1 tablespoon flour**, cook 1 minute. Whisk in **reserved pasta water** and bring to a boil over high. Reduce to a simmer, whisk in **cream cheese** and **Dijon** until melted; cook about 2 minutes. Reduce heat to low, very slowly whisk in **2/3 of the cheddar** (save rest) until melted. Add **pasta** and stir to combine.



3. Toast breadcrumbs

Heat **2 tablespoons oil** in a large skillet over medium. Add **panko** and cook, stirring occasionally, until golden brown, 5-6 minutes. Stir in **garlic** and continue to cook until fragrant, about 1 minute. Transfer **breadcrumbs** to a bowl and wipe out skillet (reserve skillet for step 5).



6. Finish & serve

Tear **lettuce** into pieces and add to **dressing** along with **radishes**; toss to coat. Season **mac and cheese** to taste with **salt** and **pepper**, divide between bowls and top with **garlicky breadcrumbs**. Serve **salad** alongside. Enjoy!