

DINNERLY



Ultra Creamy Mac & Cheese with Peas

 20-30min  2 Servings

Mac and cheese so creamy, yummy, and easy enough to make on any given weeknight sounds like a dangerous concept, but we're DOING IT (and living for the leftovers). Shredded cheese + cream cheese makes for a dynamite sauce, and soft sweet onions and green peas take this to the next level. Throw that neon cheese powder behind you and never look back! We've got you covered!

WHAT WE SEND

- red onion
- Dijon mustard ¹⁷
- peas

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- large pot
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 815kcal, Fat 30g, Carbs 96g, Proteins 35g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until just al dente, about 8 minutes. Reserve **1½ cups pasta water** and drain well.



2. Cook onion

Trim ends from **onion**, then peel, and chop. Heat **1 tablespoon olive oil** over medium-high in a large skillet. Add **onion** and **¾ teaspoon salt**. Sauté until onion is translucent, about 2 minutes.



3. Make sauce

Add **1¼ cups pasta water** to skillet and bring to a simmer. Whisk in **cream cheese** until melted, then whisk in **Dijon**.



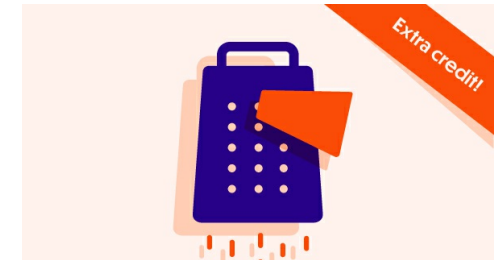
4. Finish sauce

Add **shredded cheddar** to skillet and stir until melted. Stir in **peas**.



5. Add pasta

Add **pasta** and stir to combine. Add more **pasta water** if needed to coat the pasta. Season to taste with **salt** and **pepper**. Enjoy!



6. Hack

So luscious and lovely as is, but if you want to amp up the protein or make use of some on-hand leftovers, feel free to throw in chopped, cooked chicken or ham (or bacon, oh my!). Meat lovers may also like the idea of make-shift meatballs: cook up a hamburger patty or two, then break into large pieces. Serve on top or stir through.