

DINNERLY



Meatball Mac N Cheese with Crouton Crunch



20-30 minutes



4 Servings

What could be better than wrapping tasty meatballs in a gooey cheddar cheese pasta bake? This tasty mac n cheese with golden croutons for extra crunch is guaranteed to please.

WHAT WE SEND

- 2 sourdough baby baguettes^{1,6}
- 100g cheddar⁷
- free-range pork mince
- 400g macaroni pasta¹
- parsley
- 2 chicken-style stock cubes

WHAT YOU NEED

- boiling water
- Dijon mustard¹⁷
- garlic clove
- milk⁷
- olive oil
- plain flour¹
- salt and pepper

TOOLS

- baking dish
- large frypan
- large saucepan

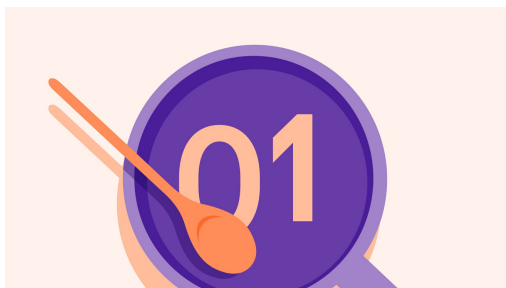
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 995kcal, Fat 39.2g, Carbs 101.0g,
Proteins 56.0g



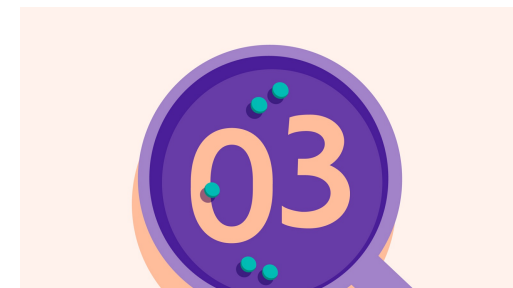
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop **3 garlic cloves**. Cut the **bread** into 1-2cm cubes. Coarsely grate the **cheese**. Finely chop the **parsley**, including the stems. Put the bread, **three-quarters of the cheese** and **half the parsley** in a bowl and toss to combine.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 6-8 mins until al dente. Drain and rinse under running water to prevent the pasta sticking. Crumble the **stock cubes** into a heatproof jug, add **375ml (1½ cups) boiling water** and stir to dissolve.



3. Cook meatballs

Preheat the grill to medium. Put the **garlic** and **pork** in a bowl and season with **salt and pepper**. Using clean hands, combine well, then roll into 1 tbs balls. Heat **2 tbs olive oil** in a large deep frypan over medium heat. Cook the meatballs, turning occasionally, for 6-8 mins or until browned.



4. Make white sauce

Meanwhile, put **2 tbs plain flour** in a large bowl, gradually whisk in **300ml milk**, then whisk in **stock** and **1½ tbs Dijon mustard** until smooth. Add the **white sauce** to meatballs and cook, stirring, for 2-3 mins until the sauce comes to a simmer and has thickened. Stir in the **pasta, remaining cheese and parsley**. Remove from heat and season with **salt and pepper**.



5. Grill and serve

Spoon the **pasta mixture** into a 2L (8 cup) baking dish. Top with the **bread mixture** and grill for 3-5 mins until the cheese is melted and the top is golden. Divide the **meatball mac n cheese** among bowls to serve.



6. Make it yours

Serve up a side of green salad with vinaigrette. Whisk two parts olive oil with one part vinegar or lemon, and pour over lettuce greens. The vinaigrette will offset the richness of the cheesy white sauce.