



# DINNERLY



## Stovetop Mac & Cheese with Broccoli & Cheddar

 ca. 20min  2 Servings

It's a universally acknowledged fact that the best way to a reluctant veggie eater to fill his/her belly with good-for-you broccoli is to pair it with a load of melted cheddar. We did one better and mixed the broccoli into a creamy mac and cheese that involves not just sharp cheddar, but ALSO velvety mascarpone. We've got you covered!

#### WHAT WE SEND

- elbow pasta
- garlic
- broccoli crowns

#### WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper

#### TOOLS

- box grater
- colander
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 830.0kcal, Fat 41.0g, Proteins 24.0g, Carbs 93.0g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cut **broccoli** into 1-inch florets. Peel and finely chop **1 teaspoon garlic**. Coarsely grate **cheddar** on the large holes of a box grater.



#### 2. Sauté broccoli

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **broccoli** and **a pinch each salt and pepper**. Cover and cook until crisp-tender, 6–8 minutes. Transfer to a heatproof bowl. Reserve skillet for step 4.



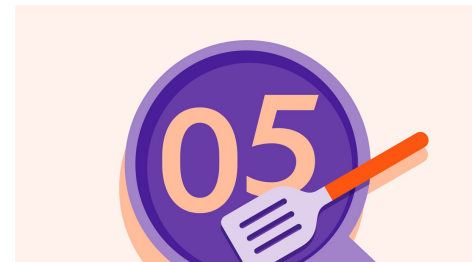
#### 3. Cook pasta

Add **pasta** to boiling water. Cook until al dente, about 8 minutes. Reserve **½ cup pasta water**, then drain pasta well.



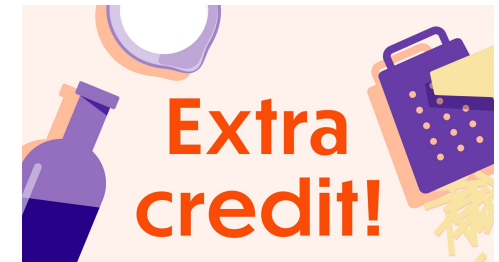
#### 4. Make cream sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **garlic** and **1 tablespoon flour**, and cook until fragrant, about 30 seconds. Add **mascarpone** and **reserved pasta water** to the skillet. Cook, stirring, until mascarpone is incorporated and sauce coats the back of a spoon, about 30 seconds.



#### 5. Add cheese & serve

Whisk **cheddar** into sauce until melted, then stir in **broccoli** and **pasta**. Season to taste with **salt** and **pepper**. Spoon **mac and cheese** into bowls. Enjoy!



#### 6. Crunch, crunch!

Mix panko or Italian breadcrumbs with olive oil and top the mac and cheese with a generous coating. Bake in the oven for a few minutes until browned and crispy.