



DINNERLY



Stovetop Mac & Cheese with Broccoli & Cheddar

 ca. 20min  4 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

- garlic
- elbow pasta
- broccoli crowns

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- box grater
- colander
- large pot
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890.0kcal, Fat 46.0g, Proteins 27.0g, Carbs 94.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cut **broccoli** into 1-inch florets. Peel and finely chop **2 teaspoons garlic**. Coarsely grate **cheddar** on the large holes of a box grater.



2. Sauté broccoli

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli** and a **pinch each salt and pepper**. Cover and cook until crisp-tender, about 8 minutes. Transfer to a heatproof bowl. Reserve skillet for step 4.



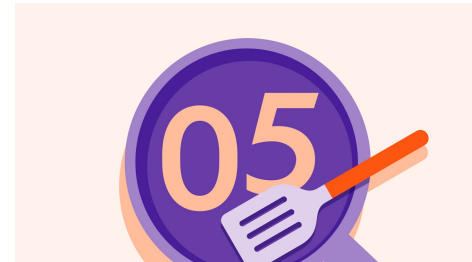
3. Cook pasta

Add **pasta** to boiling water. Cook until al dente, about 8 minutes. Reserve **1 cup pasta water**, then drain pasta well.



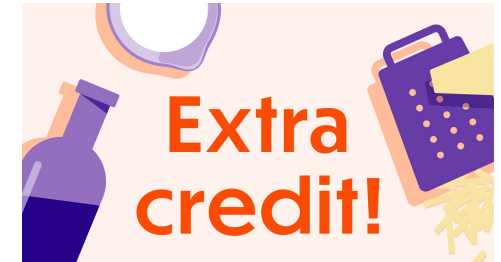
4. Build sauce

Heat **2 tablespoons oil** in reserved skillet over medium. Add **garlic** and **2 tablespoons flour**, and cook until fragrant, about 30 seconds. Add **reserved 1 cup pasta water** and **all of the mascarpone** 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, 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.