

Roasted veg mac and cheese badge 17

## Vegetable Mac & Cheese

with Brussels Sprouts & Squash



30-40min



4 Servings

This creamy, cheesy Autumn vegetable mac and cheese will have even your biggest Brussels sprouts skeptics devouring every last bite. Since the pasta and sauce are cooked together in one pot, there's no need to make a separate cheese sauce. Sounds like a big win for everyone! Cook, relax, and enjoy!

## What we send

- fresh thyme
- Brussels sprouts
- medium red onion
- cubed butternut squash

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- box grater
- large ovenproof skillet
- rimmed baking sheet

**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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 705.0kcal, Fat 19.6g, Proteins 32.5g, Carbs 95.6g



### 1. Prep vegetables

Preheat oven to 425°F with rack 6 inches from the heat source. Trim bottoms of Brussels sprouts and halve or quarter if large. Halve and peel onion, and cut lengthwise into ½-inch slices. Cut any large butternut squash cubes into 1-inch pieces. Pick thyme leaves from sprigs and chop 1½ teaspoons (reserve remaining thyme for another use).



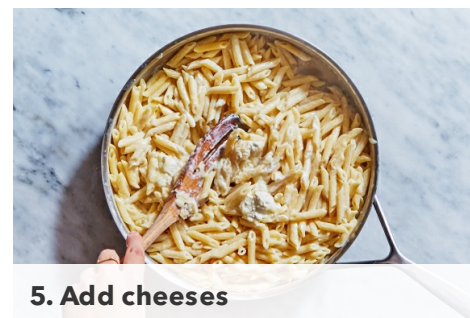
### 4. Make pasta

In a large ovenproof skillet, combine milk and penne with 3½ cups water and 1½ teaspoons salt and bring to a boil, stirring frequently. Reduce heat to medium and cook, stirring frequently, until liquid is thickened and pasta is half submerged, 15-16 minutes.



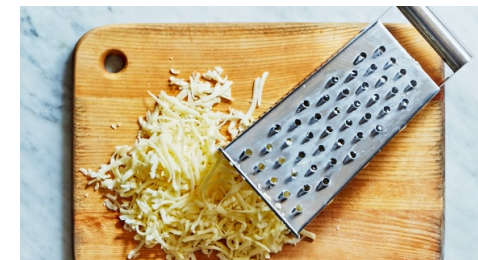
### 2. Roast vegetables

On a rimmed baking sheet, toss Brussel sprouts, onions, squash, and thyme with 2 tablespoons oil and ½ teaspoon each salt and pepper. Spread to an even layer and roast until tender and lightly browned, 20-25 minutes.



### 5. Add cheeses

Remove pasta from heat and fold in cream cheese and ¾ of the Monterey Jack cheese.



### 3. Grate cheese

Meanwhile, grate Monterey Jack cheese on the large holes of a box grater.



### 6. Broil

Switch oven to broil. Fold in roasted vegetables, sprinkle with remaining Monterey Jack cheese, and broil until golden and sizzling, 2-3 minutes. Enjoy!