





Jalapeño-Popper Mac-n-Cheese

with Corn and Bocconcini

Veggie

Spicy












25 Minutes

 + Add Chorizo Sausage, uncased 250 g 500 g	 + Add Bacon Strips 100 g 200 g
---	---

Customized Protein   or 

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



 Rigatoni 170 g 340 g	 Jalapeño 1 2
 Cream 113 ml 237 ml	 Bocconcini Cheese 100 g 200 g
 Corn Kernels 113 g 227 g	 Cream Sauce Spice Blend 1 tbsp 2 tbsp
 Cream Cheese 2 4	 Dijon Mustard ½ tbsp 1 tbsp
 Baby Spinach 56 g 113 g	 Garlic Salt 1 tsp 2 tsp
 Panko Breadcrumbs ½ cup ¾ cup	

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Unsalted butter, pepper, salt

Cooking utensils | Large oven-proof pan, large pot, measuring cups, measuring spoons, small bowl, strainer

1



Cook pasta

- Before starting, preheat the broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve $\frac{2}{3}$ cup (1 $\frac{1}{3}$ cups) **pasta water**, then drain and return **rigatoni** to the same pot, off heat.

2



Prep

- Quarter **bocconcini**.
- Roughly chop **spinach**.
- Core, then finely chop **jalapeño**, removing half the seeds for less heat if desired. (TIP: We suggest using gloves when prepping jalapeños.)

3



Toast panko and cook veggies

+ Add | Chorizo Sausage, uncased

+ Add | Bacon Strips

- Heat a large oven-proof pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl to melt.
- Add **panko**. Toast, stirring constantly, until lightly golden, 1-2 min.
- Season with $\frac{1}{8}$ tsp ($\frac{1}{4}$ tsp) **garlic salt** and **pepper**.
- Transfer to a small bowl.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl to melt.
- Add **jalapeños** and **corn** to the pan. Cook, stirring occasionally, until softened, 3-4 min.
- Season with $\frac{1}{2}$ tsp (1 tsp) **garlic salt** and **pepper**.

4



Make sauce

- Sprinkle **Cream Sauce Blend** over **veggies**. Cook, stirring often, until **mixture** coats **veggies**, 30 sec.
- Add **cream**, **cream cheese** and **reserved pasta water**. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Add **spinach**. Cook, stirring often, until **spinach** wilts, 1-2 min.

5



Melt topping

- Top with **bocconcini quarters**, then sprinkle over **panko**.
- Broil in the **centre** of the oven, until **cheese** melts and topping is golden-brown, 3-4 min.

6



Finish and serve

- Once the **topping** has melted and is golden-brown, let **mac-n-cheese** cool for 3-4 min.
- Divide **mac-n-cheese** between plates.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Toast panko and cook chorizo and veggies

+ Add | Pork Chorizo

If you've opted to add **chorizo**, when the pan is hot, add **chorizo** along with **jalapeños** and **corn**. Cook, breaking up **chorizo** and stirring often until **veggies** have softened and **chorizo** is cooked through, 4-6 min.** Follow the rest of the recipe as written.

3 | Toast panko, cook veggies and cook bacon

+ Add | Bacon Strips

If you've opted to get **bacon**, heat a large oven-proof pan over medium heat. Add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Once **mac-n-cheese** is plated, crumble or cut **bacon** into $\frac{1}{4}$ -inch pieces, then sprinkle over **mac-n-cheese**.

** Cook bacon and chorizo to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.