



# Bacon and Pea Mac-n-Cheese

## with Crispy Shallots

Family Friendly 30-40 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

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](https://www.hellofresh.ca)

+ Add



Chicken Breast Tenders  
310 g | 620 g

x2 Double



Bacon Strips  
200 g | 400 g



Cavatappi  
170 g | 340 g



Bacon Strips  
100 g | 200 g



Cream Sauce Spice Blend  
10 g | 20 g



Cream  
113 ml | 237 ml



Garlic Salt  
4 g | 8 g



Cheddar Cheese, shredded  
1 cup | 2 cups



Mirepoix  
113 g | 227 g



Crispy Shallots  
28 g | 56 g



Cream Cheese  
1 | 2



Green Peas  
56 g | 113 g



**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** | Butter, salt, pepper

**Cooking utensils** | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper

1



### Cook cavatappi

- Before starting, preheat oven to 450°F.
- Bring a large pot of **salted water** to a boil.
- Wash and dry all produce.
- To the **boiling water**, add **cavatappi**. Cook uncovered for 8-9 min, stirring occasionally, until tender.
- Strain, then return **cavatappi** to the pot, off heat.

2



### Cook bacon

- ✖2 Double | **Bacon Strips**
- Meanwhile, on a parchment-lined baking sheet, arrange **bacon** in a single layer.
  - Roast in the **middle** of the oven for 10-14 min, until **bacon** is crisp and cooked through.\*\*
  - Transfer **bacon** to a paper towel-lined plate to cool.
  - When cool to touch, crumble or cut **bacon** into ½-inch pieces.

3



### Cook veggies

- + Add | **Chicken Breast Tenders**
- Meanwhile, heat a large non-stick pan over medium.
  - When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
  - Add **mirepoix** and **peas**. Cook for 3-4 min, stirring occasionally, until tender-crisp.
  - Season with ¼ **tsp** (½ tsp) **garlic salt** and **pepper**.

4



### Make sauce

- Sprinkle **Cream Sauce Spice Blend** over **veggies**.
- Cook for 1 min, stirring constantly, until **veggies** are coated.
- Add ¼ **cup** (¾ cup) **water** and **cream cheese**.
- Cook for 2-3 min, stirring often, until **cream cheese** melts.
- Add **cream** and **cheddar cheese**.
- Remove from heat.
- Stir until **cheese** is melted. Season with ¼ **tsp** **garlic salt** and **pepper**.

5



### Assemble mac-n-cheese

- To the pot with the **cavatappi**, add **sauce** and **bacon**.
- Stir to combine.
- Season with **salt** and **pepper**, if you like.

6



### Finish and serve

- Divide **mac-n-cheese** between plates.
- Sprinkle **crispy shallots** over top.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

#### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 2 | Cook bacon

✖2 Double | **Bacon Strips**

If you've opted for **double bacon**, cook in the same way the recipe instructs you to cook the **regular portion of bacon**.

### 3 | Cook veggies and chicken

+ Add | **Chicken Breast Tenders**

If you opted to add **chicken tenders**, pat dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**. When the pan is hot, add **chicken** along with **mirepoix** and **peas**. Cook for 4-5 min, stirring occasionally until **veggies** are tender-crisp and **chicken** is cooked through.\*\* Proceed with remaining instructions as written.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook bacon and chicken to a minimum internal temperature of 160°F and 165°F, respectively.