

**Product Spotlight:
Corn**

Keep your corn in their husks and store in the fridge for up to 5 days. For longer storage, cut off the kernels and freeze in an airtight container.

**Spice it up!**

Add some heat with fresh jalapeño, chipotle chilli, or red chilli. Mix the panko crumbs with shredded cheese for a cheesy topping. Serve with fresh herbs such as chives or coriander, or guacamole for something extra special!

Tex Mex Mac & Cheese

A creamy, smoky Tex Mex twist on mac and cheese; spiced beef, sweet corn, and capsicum tossed with pasta, then topped with crispy panko and baked for a fun twist on a family-favourite.



30 minutes



2 servings



Beef

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	44g	110g

FROM YOUR BOX

SHORT PASTA	500g
BEEF MINCE	300g
BROWN ONION	1
GREEN CAPSICUM	1
CORN COB	1
GARLIC CLOVE	1
TOMATO PASTE	1 sachet
CREAM CHEESE	1 tub
PANKO CRUMBS	40g

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika
dried oregano, apple cider vinegar

KEY UTENSILS

ovenproof frypan, saucepan

NOTES

The sauce in this recipe is designed for 1/2 packet pasta. Increase the quantities if using the whole packet of pasta.

Add extra flavours to the sauce such as ground cumin, coriander, chilli, cayenne, onion or garlic.

If you don't have an ovenproof frypan, use a regular pan, then transfer tossed pasta to an oven dish at step 5 and stop with panko crumbs.

No gluten option – pasta is replaced with GF pasta, panko crumbs are replaced with almond meal.



1. COOK THE PASTA

Set oven to 250°C.

Bring a saucepan of water to a boil. Add **1/2 packet pasta** (see notes) and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



2. BROWN THE BEEF

Heat a large ovenproof frypan over medium-high heat. Add **mince**, breaking up any lumps with a wooden spoon. Cook for 5 minutes until **mince** begins to brown (see step 3).



3. MAKE THE SAUCE

While **mince** browns, dice **onion** and **capsicum**, remove **corn kernels** from cob and crush **garlic**. Add to browned **mince** along with **tomato paste**, **2 tsp oregano** and **2 tsp smoked paprika** (see notes). Stir to combine.



4. TOSS THE PASTA

Add **cream cheese**, **1 cup cooking liquid** and **1 tsp vinegar** to the **sauce**. Mix to combine. Add **pasta** and toss to coat well with **sauce**. Remove from heat and season to taste with **salt and pepper**.



5. BAKE MAC AND CHEESE

Top mac and cheese (see notes) with **panko crumbs**. Drizzle over **oil**. Bake for 5 minutes until crumbs are golden.



6. FINISH AND SERVE

Serve **mac and cheese** tableside (see cover notes).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

