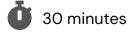






# Tex Mex Mac & Cheese

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.





4 servings



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!

## **FROM YOUR BOX**

SHORT PASTA	500g
BEEF MINCE	600g
BROWN ONION	1
GREEN CAPSICUM	1
CORN COB	1
GARLIC	2 cloves
TOMATO PASTE	2 sachets
CREAM CHEESE	1 tub
PANKO CRUMBS	1 packet

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

ovenproof frypan, saucepan

#### **NOTES**

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

If you don't have an overproof 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.



Scan the QR code to submit a Google review!



## 1. COOK THE PASTA

Set oven to 250°C.

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Reserve 2 cups 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**, **3 tsp oregano and 3 tsp smoked paprika** (see notes). Stir to combine.



# 4. TOSS THE PASTA

Add cream cheese, 2 cups cooking liquid and 3 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 0481 072 599 or send an email to hello@dinnertwist.com.au



