



### 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.



## 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



4 servings



Beef

### 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!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51.5g	38g	119g

## 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 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.



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### 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**

