



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



4/6 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
4/6 Person:	37g/40g	33g/38g	112g/85g

FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	500g	500g
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
GREEN CAPSICUM	1	2
CORN COB	1	2
GARLIC CLOVES	2	3
TOMATO PASTE	2 sachets	3 sachets
CREAM CHEESE	1 tub	2 tubs
PANKO CRUMBS	40g	2 x 40g

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**.

6P – reserve 3 cups cooking water.



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**, **3-4 tsp oregano** and **3-4 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**.

6P – add cream cheese, 3 cups cooking liquid and 1 tbsp vinegar to the sauce.



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).

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