



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.



Ranch Mac and Cheese

Golden bacon, sweet corn and a glossy Ranch-spiced cheddar sauce come together in this creamy mac and cheese, served with a crunchy coleslaw salad on the side.



30 minutes



Pork



2 servings

Bake it!

Prefer a pasta bake? Spoon the mac and cheese into a baking dish, scatter over a little extra cheddar cheese and a handful of breadcrumbs tossed in olive oil, and bake at 200°C for 10-15 minutes until golden and crunchy on top.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	48g	114g

FROM YOUR BOX

MACARONI PASTA	1 packet
DIJON MUSTARD	1 jar
COLESLAW	250g
DICED BACON	125g
CORN COB	1
BROWN ONION	1
RANCH SPICE MIX	1 packet
SHREDDED AMERICAN CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, cornflour

KEY UTENSILS

large frypan, saucepan

NOTES

The sauce for this recipe is based on 1/2 packet pasta. If cooking the whole packet, increase the quantities in step 4.

Use your fingers to crumble the ranch spice mix if it's clumped together.

No gluten option – macaroni is replaced with GF pasta.

Ranch spice mix: onion powder, ground garlic powder, dried dill tops, dried thyme, dried parsley



1. COOK THE PASTA

Bring a large saucepan of salted water to the boil. Add the **1/2 packet pasta** (see notes) and cook for 8-10 minutes or until al dente. Reserve **1 cup cooking liquid**, then drain **pasta**.



2. DRESS THE COLESLAW

Add **mustard**, **1/2 tbsp vinegar**, **1 tbsp olive oil**, **salt and pepper** to a large bowl. Whisk to combine. Add **coleslaw** and toss to combine.



3. COOK THE BACON

Add **bacon** to a large frypan over medium-high heat with **oil**. Cook for 3 minutes to begin crisping. Remove **corn kernels** from the cob and dice **onion**. Add to pan and cook for 4-5 minutes, stirring occasionally, until the **veg** has softened.



4. MAKE THE SAUCE

Reduce frypan to medium heat. Add **spice mix** (see notes), **2 tsp cornflour** and **3/4 cup cooking liquid** to a jug, whisk to combine. Add to pan along with **cheese**. Stir to combine and simmer for 3-4 minutes until thickened slightly.



5. TOSS THE PASTA

Add **cooked pasta** to the **sauce**. Toss until **pasta** is well coated, add extra **cooking liquid** as necessary to loosen **sauce**. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve **pasta** tableside along with **coleslaw**.

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