

**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



4/6 servings

Switch it up!

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
4/6 Person:	39g/43g	36g/41g	110g

FROM YOUR BOX

	4 PERSON	6 PERSON
MACARONI PASTA	1 packet	2 packets
DIJON MUSTARD	1 jar	2 jars
COLESLAW	2x 250g	3x 250g
DICED BACON	2x 125g	3x 125g
CORN COBS	2	3
BROWN ONION	1	2
ZUCCHINI	1	1
RANCH SPICE MIX	1 packet	2 packets
SHREDDED AMERICAN CHEESE	1 packet	2 packets

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, saucepan

NOTES

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 **pasta** and cook for 8–10 minutes or until al dente. Reserve **2 cups cooking liquid**, then drain **pasta**.

6P – reserve 3 cups cooking liquid.



2. DRESS THE COLESLAW

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

6P – add **mustard**, **1 tbsp vinegar**, **3 tbsp olive oil**, **salt and pepper**.



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, dice **onion** and grate (or dice) **zucchini**. 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), **1 tbsp cornflour** and **1 1/2 cups 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.

6P – add **spice mix**, **1 1/2 tbsp cornflour** and **2 1/2 cups cooking liquid**.



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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