



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



#### PRODUCT SPOTLIGHT: BABY SPINACH

Spinach has an extremely high nutritional value and is rich in antioxidants.



## 3. MAC & CHEESE

A quick & simple Mac & cheese makes a yummy mid-week family feast. Served at the table topped with golden crumbs and fresh parsley.

 20 Minutes

 2 Servings

27 April 2020

## FROM YOUR BOX

SHORT PASTA	250g
PANKO CRUMBS	1 packet (40g)
BROWN ONION	1
HAM	1 packet (100g)
PHILADELPHIA CHEESE	1/2 tub (70g) *
CHICKEN STOCK	1/2 small jar *
BABY SPINACH	1 packet (60g)
PARSLEY	1/2 bunch *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, dried Italian herbs (or use dried oregano), chilli flakes (optional)

## KEY UTENSILS

saucepan, large frypan

## NOTES

**No pork option - ham is replaced with turkey.**

**No gluten option - pasta is replaced with GF pasta.**

**No gluten option - panko crumbs are replaced with flaked almonds.** Omit oil when cooking at step 2.



### 1. BOIL THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions. Drain, see step 5.



### 2. COOK THE CRUMBS

Place panko crumbs in a frypan with **1 tbsp olive oil, 1/2 tsp chilli flakes (optional)** and a pinch of **salt**. Toast until golden, transfer to a serving bowl and keep pan over medium-high heat.



### 3. SAUTÉ ONION & HAM

Dice onion and ham. Add to the heated frypan with **oil/butter** and cook until softened. Season with **1 tsp Italian herbs, salt and pepper**.



### 4. SIMMER THE SAUCE

Dice and add Philadelphia cheese, stir until melted. Add **1/2 cup pasta water** and **1/2 tbsp chicken stock**, stir to combine then add spinach to wilt. Simmer over medium heat for 5 minutes.



### 5. TOSS IN THE PASTA

Add pasta to sauce and toss to combine well. Season to taste with **salt and pepper**.



### 6. FINISH AND PLATE

Chop parsley.

Serve mac & cheese at the table topped with golden crumbs and chopped parsley.