

Truffled Mushroom Mac and Cheese Bake

hellóchef

We've elevated this classic by adding a drizzle of luxurious truffle oil.

Cals 1165 • Prot 54 • Carbs 140 • Fat 45

Vegetarian

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🕒 cook: 45 min

R3147



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Pasta	2 ppl	3 ppl	4 ppl	
Macaroni pasta 10* , 11*	250	375	500	Grams
Chestnut mushrooms	250	250	500	Grams
Garlic cloves	2	3	4	Piece
Parmesan 4*	60	90	120	Grams
Olive oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Butter 4*	20	30	50	Grams
Plain flour 10* , 11*	20	30	50	Grams
Whole milk 4*	400	600	800	ML
Vegetable stock cube 15*	1	1	2	Piece
Grated mozzarella 4*	90	120	150	Grams
Onion powder	2	4	4	Grams
Truffle oil	15	22	30	ML
Panko bread crumbs 10* , 11* , 12*	60	90	120	Grams
Black pepper	0.5	0.5	1	Tsp
Rocket salad				
Olive oil	2	3	4	Tbsp
Salt	0.5	0.5	1	Tsp
Black pepper	0.5	0.5	1	Tsp
Rocket	40	80	80	Grams
Cherry tomatoes	150	250	300	Grams
White balsamic vinegar 14*	15	22	30	ML

Allergens

***10 Wheat, *11 Gluten, *4 Milk, *15 Celery, *12 Lupin, *14 Sulphur Dioxide**

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide and Celery.**

Nutritional information	Per Serving*
Energy (kJ/kcal)	4866 / 1165
Fat (g)	44.7
of which saturates (g)	23.5
Carbohydrate (g)	140
of which sugars (g)	17.8
Fiber (g)	9.9
Protein (g)	53.7
Salt (g)	2.6

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Boil macaroni

Preheat the oven grill to 200°C. Bring a large pot of salted water to the boil. Once boiling, add the **macaroni** and cook for 7-8 min until 'al dente'. Drain.



2 Prep

Meanwhile, clean the **mushrooms** with a cloth, knife or brush (don't wash them with water) and quarter. Peel and mince the **garlic**. Grate the **Parmesan**.



3 Start sauce

Heat a pot over a medium heat with a drizzle of **oil**. Add the **mushrooms** and **garlic** with a pinch of **salt** and fry for 6 min. Transfer to a plate. Return the pot to the heat with the **butter** and **flour**. Cook, stirring, for 1 min or until a paste has formed. Gradually whisk in the **milk** and **stock cube** and cook for 5 min or until thickened.



4 Bake

Add in half of the **Parmesan** and **grated mozzarella**, **onion powder**, **mushrooms**, **macaroni** and **truffle oil** to the thickened sauce. Mix. Pour into a baking dish. Combine the **Parmesan**, **panko crumbs**, **pepper** and a pinch of **salt** in a bowl. Top the **macaroni** with the **panko** mix. Grill under the broiler for 5 min or until starting to brown.

Tip! Leave out the truffle oil if it's not a favourite!



5 Prep salad

Meanwhile, halve the **cherry tomatoes**. Whisk the **olive oil** and **balsamic vinegar** with the **salt** and **pepper** - this is your **dressing**.



6 Serve

Allow the **macaroni bake** to cool for 5 min before serving. Toss the **rocket** and **cherry tomatoes** in the **dressing** and serve on the side.