



Wonka's Wonderful Maple Bacon Mac & Cheese with Roasted Sweet Potato

10

Family 35-40 Minutes • 3 of your 5 a day



Sweet Potato



Macaroni



Mature Cheddar
Cheese



Breadcrumbs



Creme Fraiche



Dijon Mustard



Chicken Stock
Paste



Bacon Lardons



Maple Syrup

Pantry Items

Oil, Salt, Pepper, Olive Oil, Butter, Plain Flour

Discover wondrous flavours

To celebrate the release of *Wonka*, in cinemas 8th December, we've created wondrous recipes inspired by the movie.

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, baking tray, colander, grater, bowl, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Sweet Potato	2	3	4
Macaroni 13)	180g	270g	360g
Mature Cheddar Cheese** 7)	60g	90g	120g
Breadcrumbs 13)	25g	35g	50g
Creme Fraiche** 7)	150g	225g	300g
Dijon Mustard 9) 14)	10g	15g	20g
Chicken Stock Paste	10g	15g	20g
Bacon Lardons**	60g	90g	120g
Maple Syrup	1 sachet	1½ sachets	2 sachets
Pantry	2P	3P	4P
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g
Plain Flour*	1½ tbsp	2 tbsp	3 tbsp
Water for the Sauce*	250ml	375ml	500ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	650g	100g
Energy (kJ/kcal)	5100/1219	785/188
Fat (g)	56.0	8.6
Sat. Fat (g)	29.9	4.6
Carbohydrate (g)	143.8	22.1
Sugars (g)	26.8	4.1
Protein (g)	34.3	5.3
Salt (g)	3.36	0.52

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **9)** Mustard **13)** Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Roast the Sweet Potato

Preheat your oven to 240°C/220°C fan/gas mark 9.
Bring a large saucepan of **water** to the boil with **½ tsp salt** for the **macaroni**.

Peel and chop the **sweet potato** into 2cm chunks.

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, roast on the top shelf until golden, 18-20 mins. Turn halfway through.



Time to Grill

Preheat your grill to high.

Transfer the **macaroni** to an appropriately sized ovenproof dish and top with the **breadcrumbs**.

Grill until golden, 3-5 mins.



Cook the Macaroni

When boiling, add the **macaroni** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.

Meanwhile, grate the **cheese**.

In a small bowl, combine the **breadcrumbs** and **olive oil** (see pantry for amount). Season with **salt** and **pepper**, then set aside.



Maple Bacon Time

While the **mac & cheese** grills, return the (now empty) frying pan to high heat with a drizzle of **oil**.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**

Once golden, add the **maple syrup** and stir to coat the **bacon**, then remove from the heat.



Make the Sauce

Pop a large frying pan on medium-high heat. Melt in the **butter**, then stir in the **flour** (see pantry for both amounts). Cook until it forms a **paste**, 1-2 mins - you've made a **roux!**

Stir in the **water for the sauce** (see pantry for amount) a little at a time, followed by the **creme fraiche**, **Dijon mustard** and **chicken stock paste**. Bring to the boil and simmer until thickened, 2-3 mins.

Once thickened, remove the **sauce** from the heat and stir in the **cheese**, **cooked macaroni** and **roasted sweet potato**. Add a splash of **water** if it's a little thick. Season to taste with **salt** and **pepper**.



Serve Up

Share the **mac & cheese** between your serving bowls.

Sprinkle over the **sticky maple bacon**.

Enjoy!

Scan for a chance to win

Competition time! From a family weekend in London to official film merchandise bundles and more, scan the QR code for a chance to win.

Wonka

