



Three Cheese Penne 'n' Cheese

Special Sides 20 Minutes

1A



Cheddar Cheese



Monterey Jack Cheese



Red Leicester



Penne Pasta



Plain Flour



Vegetable Stock Paste



Creme Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Kettle, Grater, Colander, Measuring Spoon, Frying Pan, Whisk, Ovenproof Dish.

Ingredients

	Quantity
Cheddar Cheese 7)**	30g
Monterey Jack Cheese 7)**	30g
Red Leicester 7)**	30g
Penne Pasta 13)	180g
Olive Oil*	1 tbsp
Plain Flour 13)	8g
Vegetable Stock Paste 10)	10g
Boiling Water*	150ml
Crème Fraîche 7)**	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	223g	100g
Energy (kJ/kcal)	3122/746	1400/335
Fat (g)	43	19
Sat. Fat (g)	21	10
Carbohydrate (g)	73	33
Sugars (g)	5	2
Protein (g)	25	11
Salt (g)	1.89	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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1



2



3



Cook the Pasta

- Bring a large saucepan of **water** to a boil with 1/2 tsp of **salt** for the **pasta**.
- Fill and boil your kettle.
- Grate the **Cheddar, Monterey Jack** and **red Leicester** cheeses.
- Once boiling, add the **penne** to the **water**, simmer until cooked, 12 mins.
- Once cooked, drain in a colander, pop back into the pan and stir through a little **oil** to stop it sticking together.

Make the Sauce

- Meanwhile, heat the **oil** (see ingredients for amount) in a medium frying pan on medium-high heat. Stir in the **flour**.
- Cook until it forms a paste consistency and becomes golden, 1-2 mins. Add the **stock paste** and gradually stir in the **boiling water** (see ingredient list for amount) until smooth.
- Bring to the boil, stir and simmer until thickened, 1-2 mins. Use a whisk to get rid of any lumps.
- Stir in the **crème fraîche**, bring to the boil (still stirring), then remove from the heat.
- Add the **cheese** to the **sauce** and stir until the **cheese** is melted. Taste and add **salt** and **pepper** if it needs it.

Grill

- Preheat your grill to high.
- Add the **pasta** to the **sauce** and stir to combine with a splash of water to loosen if you need to. Pour into an ovenproof dish.
- Pop under your grill until the top is golden brown, 3-5 mins.
- Serve.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.