



Triple Cheese Penne

with Cheddar, Monterey Jack and Red Leicester

Special Sides 20 Minutes

2A



Cheddar Cheese



Monterey Jack
Cheese



Red Leicester



Penne Pasta



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, Frying Pan, Whisk and 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*	1 tbsp
Vegetable Stock Paste 10)	10g
Boiling Water*	150ml
Crema Fraiche** 7)	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	148g	100g
Energy (kJ/kcal)	2359 /564	1594 /381
Fat (g)	21	14
Sat. Fat (g)	11	7
Carbohydrate (g)	69	46
Sugars (g)	3	2
Protein (g)	24	16
Salt (g)	1.82	0.23

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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2



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Cook the Pasta

a) Bring a large saucepan of **water** to a boil with $\frac{1}{2}$ **tsp salt** for the **pasta**.

b) Fill and boil your kettle.

c) Grate the **Cheddar, Monterey Jack and Red Leicester**.

d) Once boiling, add the **penne** to the **water** and bring back to the boil. Cook until tender, 12 mins. Once cooked, drain in a colander and pop back into the pan. Stir through a little **oil** to stop it sticking together.

Make the Sauce

a) Meanwhile, heat the **olive oil** (see ingredients for amount) in a medium frying pan on medium-high heat. Stir in the **flour** (see ingredients for amount). Cook until it forms a paste consistency and becomes golden, 1-2 mins.

b) Add the **veg stock paste** and gradually stir in the **boiling water** (see ingredients 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.

c) Stir in the **crema fraiche**, bring to the boil (still stirring), then remove from the heat.

d) Add the **cheese** to the **sauce** and stir until the **cheese** is melted. Taste and add **salt** and **pepper** if needed.

Grill

a) Preheat your grill to high.

b) 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.

c) Pop under your grill until the top is golden brown, 3-5 mins.

Enjoy!