

Stovetop Mac & Cheese

with Summer Squash-Cucumber Salad

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 4

This recipe puts a gourmet spin on a classic comfort food: stovetop mac and cheese. Ours features sharp cheddar and melty fontina, which melt deliciously into a creamy sauce before being tossed with corkscrew-shaped fusilli pasta. On the side, a salad of crisp cucumber and summer squash (you may receive green zucchini, grey zucchini, or yellow squash), and tangy pickled peppers balances the rich flavors of the dish.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



1 lb
FUSILLI PASTA



4 oz
WHITE CHEDDAR
CHEESE



4 oz
FONTINA CHEESE



3/4 cup
MILK



1/2 lb
SPINACH



2 cloves
GARLIC



1
CUCUMBER



1
LEMON



1
SUMMER SQUASH



1 bunch
BASIL

KNICK KNACKS:



3 Tbsp
ALL-PURPOSE
FLOUR



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 oz
SWEET PIQUANTE
PEPPERS



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Grate the cheddar and fontina cheeses on the large side of a box grater.
- ☐ Thinly slice the squash into rounds.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; thinly slice into rounds.
- ☐ Roughly chop the peppers.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Quarter and deseed the lemon.



2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water. Cook 10 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the spinach:

- ☐ While the pasta cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to a plate; season with salt and pepper to taste. Wipe out the pan.



4 Make the cheese sauce:

- ☐ While the pasta continues to cook, in the same pan, heat **2 tablespoons of olive oil** on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **flour** and cook, whisking constantly, 1 to 2 minutes, or until thoroughly combined. Slowly whisk in the **milk** and **¾ cup of water**; cook, whisking frequently, 1 to 2 minutes, or until slightly thickened. Reduce the heat to low. Add the **cheddar and fontina cheeses**; cook, whisking frequently, 1 to 2 minutes, or until melted and thoroughly combined. Turn off the heat and season with salt and pepper to taste.

5 Make the salad:

- ☐ In a medium bowl, combine the **squash, cucumber, peppers, basil** (tearing the leaves just before adding), and **the juice of all 4 lemon wedges**. Drizzle with olive oil and season with salt and pepper. Toss to combine and season with salt and pepper to taste. Transfer to a serving dish.



6 Finish the pasta & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **cooked spinach** (including any liquid from the plate), **cheese sauce**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the pasta is coated. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Transfer the finished pasta to a serving dish. Serve with the **salad** on the side. Enjoy!