



BBQ Beef Mac and Cheese

with bell peppers and pickled onions

NUTRITION per serving-Calories: 621, Carbohydrates: 68g, Sugar: 17g, Fiber: 3g, Protein: 32g, Sodium: 1681mg, Fat: 24g, Saturated Fat: 12g Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time 10-20 min. Cook Within **5 days**

Difficulty Level

Spice Level

Easy

Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Dish

- If using microwave: Thoroughly rinse any fresh produce and pat dry. Remove cream cheese from packaging and place in a microwave-safe bowl. Microwave, 10 seconds. Combine pasta, 2 Tbsp. water, cream cheese, shredded beef, and diced peppers in provided tray. Cover tray with a damp paper towel. Microwave until beef is heated through, 5-8 minutes. Carefully remove tray from microwave. Measure out 1 Tbsp. **cheddar cheese** and set aside. Stir remaining cheddar cheese, sour cream, garlic salt, and a pinch of salt into tray until creamy. Garnish with pickled onions, reserved cheddar cheese, and crispy jalapeños (to taste). Drizzle BBQ sauce over meal. Bon appétit!
- If using oven: Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Remove cream cheese from packaging and place in a microwave-safe bowl. Microwave, 10 seconds. Combine pasta, 2 Tbsp. water, cream cheese, shredded beef, and diced peppers in provided tray. Place tray on baking sheet and cover with foil. Bake in hot oven until beef is heated through, 14-16 minutes. Carefully remove tray from oven. Measure out 1 Tbsp. cheddar cheese and set aside. Stir remaining cheddar cheese, sour cream, garlic salt, and a pinch of salt into tray until creamy. Garnish with pickled onions, reserved cheddar cheese, and crispy jalapeños (to taste). Drizzle BBQ sauce over meal. Bon appétit!