



NUTRITION *per serving* 82g carbohydrates 56g fat 39g protein 1551mg sodium | CONTAINS gluten, dairy | vegetarian

 Calories
979

 Prep & Cook Time
40-50 min.

 Cook Within
7 days

 Difficulty
Easy

 Spice Level
Not Spicy



CUSTOMER FAVORITE (2 SERVINGS SHOWN)

Three Cheese Brown Butter Mac

with Parmesan-roasted zucchini and Roma tomatoes

IN YOUR BOX

- 5 ½ oz. Elbow Macaroni
- 2 Zucchini
- 2 Roma Tomatoes
- 2 oz. Grated Parmesan Cheese
- 4 fl. oz. Heavy Whipping Cream
- 1 ½ oz. Shredded Cheddar Cheese
- 2 oz. Shredded Mozzarella
- .9 oz. Butter
- ¼ cup Panko Breadcrumbs

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Pot
- Baking Sheet
- Medium Oven-Safe Casserole Dish
- Colander
- Small Pan
- Mixing Bowl

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **450 degrees**
- Bring a **medium** pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Prepare a casserole dish with cooking spray

WHILE YOU COOK

- For best results, use 8" square casserole dish.
- Heads Up! Parmesan** is used twice. Half is sprinkled over **vegetables** before roasting and remaining is mixed into **sauce**.
- Keep a close eye while making **brown butter**. It typically begins to brown right after it stops sizzling and will start to smell nutty. Have a small mixing bowl ready to transfer into.

Fargo

In anticipation of *Fargo's* newest chapter, Home Chef and FX's award-winning limited series are partnering to deliver fresh takes on hometown favorites straight to your door. Look for the *Fargo* logo on three classic Midwestern dishes on our website through April 7th. Plus, when you order a meal marked with the *Fargo* logo, you'll have a chance to receive a special kitchen gift while supplies last. Get your comfort food ready: New *Fargo* episodes premier April 19th at 10 PM ET/PT on FX.



1

Cook the Pasta

Add **pasta** to boiling water and cook until al dente, 7-9 minutes. Reserve $\frac{3}{4}$ cup **pasta water**. Drain pasta in a colander and rinse briefly under **cold water**. Reserve pot; no need to wipe clean. While pasta cooks, roast vegetables.



2

Roast the Vegetables

Trim **zucchini** ends, halve lengthwise, and cut into $\frac{1}{2}$ " slices on an angle. Core **Roma tomatoes** and cut into $\frac{1}{2}$ " dice. Place zucchini and tomatoes on prepared baking sheet and toss to coat with 1 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and sprinkle with half the **Parmesan** (reserve remaining for sauce). Roast until golden brown and tender, 15-18 minutes. While vegetables roast, make mac and cheese.



3

Make the Mac and Cheese

Add **cream** and reserved **pasta water** to pot used to cook pasta. Bring to a boil over medium-high heat, stirring often. Reduce to medium heat and simmer until reduced slightly to consistency of tomato juice, 3 minutes. Whisk in **cheddar**, **mozzarella**, remaining **Parmesan**, and $\frac{1}{2}$ tsp. **salt** until smooth and immediately remove from burner. Stir in **pasta**.



4

Make the Brown Butter Panko

Add **butter** to a small pan over medium heat and cook, stirring occasionally, until it begins to smell nutty, turn golden, and brown flecks appear, 5-6 minutes. Stir in **panko breadcrumbs** to coat and immediately transfer to a small mixing bowl.



5

Bake the Mac and Cheese

Transfer **mac and cheese** to prepared casserole dish. Sprinkle **panko-brown butter mixture** on top and bake until golden brown, 7-10 minutes.



6

Plate the Dish

Reheat **vegetables** in oven 2-3 minutes if necessary. Serve vegetables alongside **mac and cheese**, family style.