



In your box

- 1 Shallot
- 2 Ciabatta
- 20 oz. Macaroni and Cheese
- ½ fl. oz. Garlic Oil
- ¼ cup Italian Panko Blend
- 1 Sage Sprig
- 1 oz. Butter
- ½ tsp. Garlic Salt
- 6 tsp. Chicken Base
- 1 Celery Stalk
- 2 oz. Shredded Cheddar Cheese
- 4 oz. Sliced Cremini Mushrooms
- ½ oz. Grated Parmesan

*Contains: milk, wheat, egg

You will need

- Olive Oil
- Large Non-Stick Pan



Express Thanksgiving Sides

Classic Stuffing and Mac & Cheese

6 servings per side

NUTRITION per serving—Calories: 362, Carbohydrates: 31g, Fat: 20g, Protein: 13g, Sodium: 1272mg.

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

45-55 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Start the Stuffing

- Preheat oven to 350 degrees. Thoroughly rinse any fresh produce and pat dry.
- Cut **ciabatta** into ½" pieces. Place bread pieces in one provided metal tray in an even layer. Bake in hot oven until slightly toasted and dry, 14-16 minutes.
- While bread bakes, trim ends off **celery** and cut into ¼" slices.
- Peel and mince **shallot**.
- Stem and coarsely chop **sage**.



2

Finish the Stuffing

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil** and **butter**. Heat until melted.
- Add **shallot, mushrooms, and celery** to hot pan. Stir occasionally until softened, 3-4 minutes.
- Add **garlic salt** and **sage**. Stir occasionally until fragrant and vegetables are tender, 1-2 minutes.
- Stir in **chicken base** and 1¾ cups **water** until combined. Bring to a boil.
- Once boiling, remove from burner. Add **toasted bread** and stir to combine. Transfer stuffing to tray used to toast bread. Bake in hot oven until top is golden brown and liquid has been absorbed, 24-26 minutes.
- While stuffing bakes, bake mac and cheese.



3

Bake the Mac and Cheese

- Remove **macaroni and cheese** from packaging tray. *Do not bake the plastic!*
- Spread macaroni and cheese on bottom of second provided metal tray. Top with **cheddar cheese, Parmesan, and panko** and drizzle with **garlic oil**.
- Bake in hot oven until cheese melts and bubbles, 18-22 minutes.
- Rest baked mac and cheese, 5 minutes. Bon appétit, and happy Thanksgiving!