



Habanero Broccoli Mac + Cheese

30 MINUTES

YELLOWBIRD

~ F O O D S ~

PREPARATION

Chop your cauliflower and broccoli into small, bite size stalks. Heat olive oil over medium heat and add stalks to the pan, increasing heat slightly and cooking until they're slightly browned and toasty. (About 8 minutes).

While the veggies cook, heat water for the noodles and add when boiling rapidly. Cook until the noodles are al dente, or according to the box instructions. (Ours took about 11 minutes.)

Turn the heat down and return the pot to the burner. Drain the noodles, then add back into the pot with butter, milk, cheeses, and a hearty squirt of our Habanero sauce. Stir gently until all the cheese and butter is melted and the milk and sauce are both incorporated.

Add the cauliflower and broccoli and toss them around so they get nice and cheesy, too!

Plate and garnish with basil and more sauce – Sriracha, if you please!



PREP TIME

10 MINUTES



SERVINGS

4 TO A FLOCK



VEGETARIAN

INGREDIENTS



Blue Agave Sriracha
TO TASTE



Habanero Condiment
TO TASTE



Olive Oil
1/2 TBSP



Broccoli
1/3 HEAD



Cheddar
1/4 CUP



Asiago
1/4 CUP



Gouda
1/4 CUP



Elbow Noodles
1/2 LB



Cauliflower
1/3 HEAD



Butter
1/2 STICK



Milk
1/4 CUP