



Blue Cheese Mac with Filipino Beef Adobo

Indulgent comfort food straight from the pub, with deep blue-cheese flavor and added umami from on-trend Filipino adobo.

Instructions

Bring a large pot of water to a boil and season with salt. Cook the pasta 10 minutes, then drain, and toss with some oil. Place onto a sheet tray then into the fridge to cool down.

In a large sauce pot, melt the butter, then add the flour, and cook for 2-3 minutes or until a light blonde color.

Whisk in the milk and cream, then bring to a simmer, and cook until it thickens.

Add the crumbled blue cheese and nutmeg, then season to taste.

For the bread crumbs, preheat the oven to 350°F, combine the melted butter and bread crumbs, then spread evenly on a sheet tray. Place in oven and cook until crunchy and golden, about 5 minutes.

Remove from the oven and combine with the parsley, then set aside.

For the beef, dredge with flour, then shake off the excess.

In a large skillet, sear the beef on all sides until golden brown, then set aside.

Combine the soy, water, vinegar and sugar. Add the liquid to same pan you browned the meat and deglaze the pan.

Add the remaining ingredients and the beef, and let it simmer until the beef is tender.

To assemble the dish: combine the cooked pasta with the hot sauce in a large skillet and stir to combine.

Transfer to a 2 inch full hotel pan and top with beef adobo and crunchy bread crumbs.

Ingredients

For the mac and cheese:

3 lbs Barilla® Penne

1½ lbs butter

1½ lbs flour

32 oz cream

32 oz milk

1 lb blue cheese

3 bay leaves

nut meg, to taste

salt and pepper, to taste

For the bread crumbs:

6 tbsp butter

$\frac{3}{4}$ cup Hawaiian sweet roll crumbs

1 tbsp Italian parsley, chopped

For the beef adobo:

3 lbs beef chuck

AP flour, as needed

3 cups soy sauce

$\frac{3}{4}$ cup white vinegar

1 $\frac{1}{2}$ cup water

3 ea bay leaves

black peppercorns, to taste

1 $\frac{1}{2}$ tsp sugar

Nutritional Info

This information is per serving.

Nutrition Facts

Serving Size 272g

Servings Per Container 24

Amount Per Serving

Calories 820

Calories from Fat 441

% Daily Value*

Total Fat 49gg	75%
Saturated Fat 29gg	145%
Trans Fat 1.5gg	
Cholesterol 150mgmg	50%
Sodium 2070mgmg	86%
Total Carbohydrate 68gg	23%
Dietary Fiber 3gg	12%
Sugars 4gg	
Protein 29gg	58%

Vitamin A %

Vitamin C %

Calcium 149mg%

Iron 5mg%

Allergy Information:

*Percent Daily Values are based on a 2,000 calorie diet.

Please note: for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.