



INGREDIENTS

2 PERSON



2 oz
Mini
Marshmallows



1
Chocolate
Toaster Pastry
Contains Eggs, Milk, Soy, Wheat



2 oz
Chocolate
Syrup



1/4 Cup
Chocolate
Nonpareils
Contains Milk, Soy



1 oz
Chocolate
Flavored
Rice Cereal



1 Cup
Candy-Coated
Chocolates
Contains Milk, Soy



8 oz
Colavita
Spaghetti
Contains Wheat



2
Maple
Syrup

Don't Be a Cotton-Headed Ninny-Muggins!

Spread the holiday cheer and dig in to our delicious chocolaty replica of Buddy the Elf™ Spaghetti from the beloved movie *Elf*! From breakfast to dessert, this dish makes for a perfect festive meal.

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COLAVITA

BUDDY the Elf™ Spaghetti



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1360



HELLO FRESH

Sweet Tip!

Want to add even more elf favorites to your spaghetti? Just stay true to the elves' four main food groups: candy, candy canes, candy corns, and syrup! Try swirling in gum drops, jelly beans, strawberry syrup, and any other treats you have in your pantry. Mixing and eating with your hands is highly recommended. Plus, it pairs nicely with a cold!

"SON of a NUTracker!
This is ridiculously delicious!
- you after slurping up a mouthful

Bust Out!

- Large pot
- Zip-close bag
- Strainer
- Small pan
- Large bowl



1 COOK PASTA

- Bring a large pot of **salted water** to a boil. Once boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and transfer spaghetti to a large bowl.



2 PREP PASTRY & CEREAL

- Meanwhile, break **toaster pastry** into bite-size pieces.
- Place **cereal** in a zip-close bag. Using the bottom of a small pan or a rolling pin, crush into a fine powder. *(It should have a dusty, sand-like texture.)*



3 TOSS PASTA

- Stir **half the chocolate syrup** and **half the maple syrup** into bowl with drained **spaghetti** until combined.
- Stir in **half the crushed cereal** until combined.



4 FINISH & SERVE

- Divide **spaghetti** between plates. Top with **marshmallows, candy-coated chocolates, toaster pastry, and chocolate nonpareils**.
- Drizzle with **remaining chocolate syrup** and **remaining maple syrup**. Sprinkle with **remaining crushed cereal** and serve.

