

Difficulty:
Easy



Time:
50 minutes



Mac 'n' cheese

with bacon



Allergens: milk, mustard, gluten

What is it?

This delicious dish is such a feel-good meal to fill you up after a busy day. It's sure to be a new family favourite!

**AVERAGE COST
PER PERSON**

£1.27

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Macaroni pasta	200g	300g	400g
Garlic clove	1	1	1
Mustard	1 tsp	1 tsp	2 tsp
Plain flour	2 tbsp	2 tbsp	3 tbsp
Milk	250ml	325ml	500ml
Cheddar cheese	175g	220g	250g
Bacon	120g	180g	240g

Kit list:

- Shallow dish
- Plate
- Oven tray

Make it your own!

Instead of bacon, you could use anything you have at home to make this dish suit your family's taste - maybe some chorizo, ham, or even some of your favourite roasted veggies!

**Celebrate Family
Food**

Charity no.
1125784



What to do:

Step 1: Grate the cheddar cheese. and set aside. Boil the pasta in a saucepan for around 10 minutes, then drain. Meanwhile, melt the butter in a saucepan. Add the garlic and mustard, cook for 1 min, then stir in the plain flour.



Step 2: Cook for 1 minute, stirring continuously, then gradually whisk in the milk (you can use a fork) until you have a lump-free sauce. Simmer for 5 mins, whisking all the time until thickened. Take off the heat, then stir in the cheddar.



Step 3: Stir the pasta into the sauce, and then pour it all into an ovenproof dish.

Step 4: Cook the bacon lardons in a frying pan, and then add to the ovenproof dish. Mix everything together and place in the oven at 200 degrees (gas mark 6) for around 20 minutes until the sauce is bubbling.



Serve: Scoop a hearty portion of mac and cheese into a bowl and enjoy! You could add some greens as a healthy side, or maybe some garlic bread.

What did you think of this recipe? Colour in the stars to give it a rating!

