

Mac and Cheese – Family recipe



Ingredients:

400g	Macaroni
1 tbsp	Thyme
40g	Butter
1 tsp	Mustard
300ml	Milk
200g	Grated Cheese
100g	Breadcrumbs

You will also need salt and pepper to season

Method:

- Preheat the oven to 190C/170C Fan/Gas 5.
- Cook the macaroni in a large pan of boiling salted water for 8 minutes. Do not overcook!
- Drain the pasta and pour it into a heat proof dish. Add the spring onion and cabbage to this.
- Melt the butter in a saucepan on a low heat. Add the flour, turn off the heat and stir quickly.
- Add the milk, turn the heat back on and stir.
- Add the mustard and grated cheese and stir until the sauce thickens.
- Add the sauce to the pasta mixture, stir everything together and sprinkle with breadcrumbs.
- Bake in the oven for 25 minutes and enjoy!