

MAC N CHEESE

4

SERVES

 **EASY**

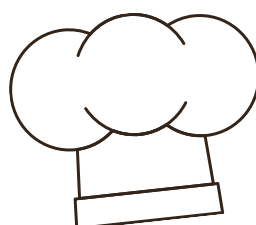


TIME

15mins prep time
35mins cook time
50mins total time

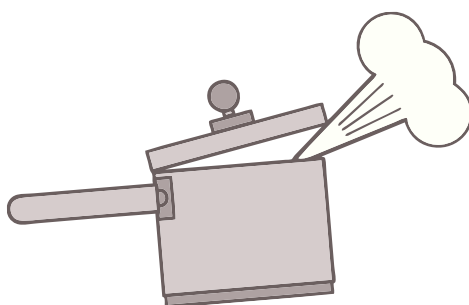
INGREDIENTS

1 c dried pasta – either macaroni, cavatappi or other short pasta shapes
2 tbsp salted butter
1 c double cream
1 tsp thyme
½ vegetable stock cube
2 spring onions, chopped
1 c mature cheddar, grated
1 ½ c gruyere, finely shredded
1 tbsp olive oil
2-3 garlic cloves, diced
½ red pepper, diced
1 c of sweetcorn



STEP 2

Preheat the oven to 200°C / fan 180°C / gas mark 6 and drizzle some olive oil in the large non-stick oven dish and place inside the oven. Whilst the oven and dish is heating up, sauté garlic, red pepper, sweetcorn, and spring onions with the olive oil in a frying pan over medium heat for a couple of minutes. Towards the end of cooking, gradually add the drained pasta and stir.

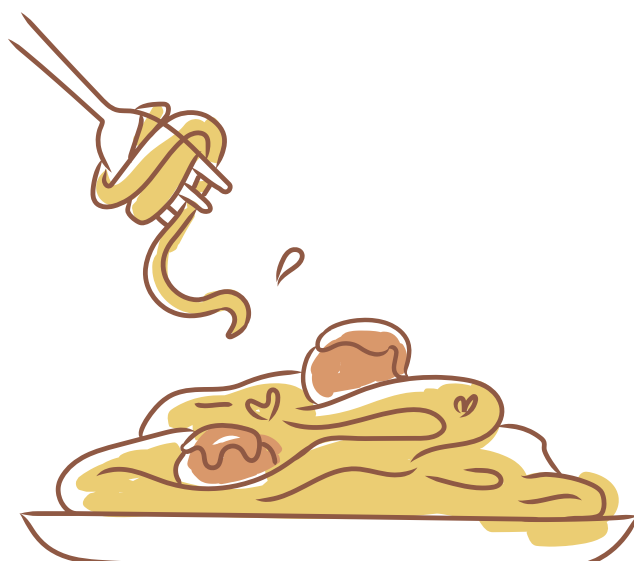


STEP 3

Transfer everything from the frying pan into the mixing bowl and stir all together. The heat will combine all the ingredients with the cream and cheese, giving you the right consistency.

Pour everything slowly into the oven dish, sprinkle with remaining cheese and place it into the oven to bake for 25mins or until golden.

Serve hot and enjoy as a main or side dish – Enjoy!



Tuck in!

UTENSILS

Saucepan
Frying pan
Colander
2 Cooking spoons
Non-stick oven dish (L)
Mixing bowl (L)
Chopping board
Side bowl (S)
Knife



PAIRING

DRINKS

Sauvignon Blanc
Dry Cider
Beer
St Emilion
Champagne
Dry Riesling
Chardonnay
Chenin Blanc



SAFETY NOTE

Be careful and take your time when removing the preheated oven dish from the oven – the oil will be **HOT!**

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