



50 minutes



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BACON MAC 'N' CHEESE



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 - and at such a low cost per portion, it could be a weekly staple!

MAKE IT FUN!

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 roasted veggies!

What you'll need:

For 2 people

Macaroni pasta 200g
Garlic clove (minced) 1
Mustard 1 tsp
Plain flour 2 tbsp
Milk 250ml
Cheddar cheese 175g
Bacon 2 rashers
Butter 25g

3 people

300g
1
1 tsp
3 tbsp
375ml
220g
3 rashers
40g

4 people

400g
1
2 tsp
4 tbsp
500ml
250g
4 rashers
50g



SEND US YOUR PHOTOS!

SCAN HERE



We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Celebrate Family Food to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out of your photos on our social media accounts!

WHAT TO DO:



Step 1:

Grate the cheddar cheese and set aside. Boil the pasta in a saucepan of water for around 10 minutes, then drain. Preheat the oven to 200 degrees.

Step 2:

Meanwhile, melt the butter in a saucepan, add the garlic and mustard, cook for 1 min then stir in the flour. Cook for 1 minute, stirring continuously, then gradually whisk in the milk until you have a lump free sauce. Simmer for 5 minutes, whisking all the time until thickened. Take off the heat, then stir in most of the cheddar.



Step 3:

Stir the pasta into the sauce, season to taste (go lightly on the salt as the bacon can be salty). Chop and cook the bacon in a frying pan then stir it into the pasta. Pour the mix into an ovenproof dish. Top with the remaining cheddar then place into the pre heated oven for around 20 minutes until the sauce is bubbling.



Step 4:

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.



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME



LET'S MAKE
IT AGAIN!