LET'S EAT!

BACON MAC 'N' CHEESE

50 minutes

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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	3 people	4 people
Macaroni pasta	200g	300g	400g
Garlic clove (minced)	1	1	1
Mustard	1 tsp	1 tsp	2 tsp
Plain flour	2 tbsp	3 tbsp	4 tbsp
Milk	250ml	375ml	500ml
Cheddar cheese	175g	220g	250g
Bacon	2 rashers	3 rashers	4 rashers
Butter	25g	40g	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 Let's Eat 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 for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:



Step 1:

Grate the chedder 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 1 2 3 4 5 LET'S MAKE IT AGAIN!