



MAC ~N CHEESE

HEAT LEVEL 🔥🔥🔥

Savor the comfort of our Mac 'n Cheese - a creamy and indulgent classic that promises a satisfying burst of cheesy goodness in every bite.

30 Mins

4 Servings

INGREDIENTS

10 ml (2 tsp) olive oil
1 medium onion, chopped, or 1 bunch spring onions, finely chopped
1 clove garlic, chopped
200 g chopped bacon
250 g (1 can or Woolworths 390 g box) Italian chopped tomatoes in juice
40 ml Spur Durky Sauce
Spur Seasoning Salt (or your selection of herbs and spices)
500 g macaroni
80 g mozzarella cheese
20 g cheddar cheese
200 ml (1 Doy pack) Spur Cheese Sauce
1 egg
100 ml milk
Pinch of paprika

METHOD

- 1 Heat oil in pan and brown onion and garlic. Add bacon and cook until tender (stirring frequently). Add chopped tomatoes and Spur Durky sauce. Cook over a moderate heat until reduced. Season with Spur Seasoning Salt.
- 2 Boil water for macaroni (add salt to taste). Add macaroni and boil until al dente. Preheat oven to 180°C. Prepare an ovenproof dish with cooking spray or butter.
- 3 When macaroni is ready, combine with bacon mixture and mix through. Add a layer of cheese. Add a second layer of macaroni, top with ½ packet Spur Cheese Sauce and spread out evenly. Add last layer and allow to settle.
- 4 Prepare the egg mix. Break egg into a bowl and beat. Add milk and mix through. Add paprika. Pour egg mixture over dish.
- 5 Create small holes with a fork to allow mixture to drain into the dish. Top with grated cheese. Place in oven and bake for 20-30 minutes until cheese has melted and is golden brown. Remove from oven and serve with a crisp garden salad.

VARIATIONS

- 1 Replace the bacon with mince or spiced beef.

