



The Larder presents...

MACARONI CHEESE



PREP: 20min

COOK: 25min



SERVES: 4

YOU WILL NEED:

INGREDIENTS:

- 300ml ($\frac{1}{2}$ pint) Prepared Cheese Sauce
- 1 Heaped Tbsp Grated Mature Cheddar
- 1 Medium Tomato, sliced
- 2 Cups Dry Macaroni

YOU WILL NEED:

EQUIPMENT:

- Cup (for measuring)
- Tablespoon (Tbsp)
- Large Saucepan
- Hob
- 300ml ($\frac{1}{2}$ pint) Prepared Cheese Sauce
- Small saucepan
- colander for draining (optional); wooden spoon
- Grater
- Chopping Board
- Sharp Knife
- Grill or Oven
- Casserole Dish

METHOD:

1. **ALWAYS START BY** - Washing your hands thoroughly
2. **Gather together all the equipment and ingredients**
3. **Pour 4 cups cold water** in a large saucepan, **place on the hob (med heat)**
4. **Boil water** and **add macaroni** to the saucepan (check packet instructions for cooking time)
5. In the **small saucepan pour** the prepared **cheese sauce** and **heat**
6. **Drain the cooked macaroni**
7. **Place macaroni in casserole dish**
8. **Pour cheese sauce on top of the macaroni** and **mix**
9. **Sprinkle** with **grated cheese** and **sliced tomato**
10. **Heat through under a medium grill or medium oven until lightly browned and bubbling.**

***Allergy Statement: "Recipe items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK."**