

OUR RECIPE



Mac and Cheese Sweetcorn

INGREDIENTS

Serves 6 Total Time: 20-25 mins

225g (8oz) macaroni

25g (1oz) Yeo Valley Unsalted Butter

25g (1oz) plain flour

400ml (14fl oz) Yeo Valley Whole Milk

75g (3oz) medium cheddar cheese, grated

2.5ml (1/2 tsp) English mustard

198g can sweetcorn, drained

50g (2oz) white breadcrumbs

25g (1oz) medium cheddar cheese, grated



METHOD

1. Cook the macaroni in boiling water, according to the instructions on the pack, and drain well. While the pasta is cooking, place the butter, flour and milk into a pan and, over a medium heat, stir continuously until the sauce thickens.
2. Remove from the heat, add the 75g cheese and mustard and stir until the cheese has melted. Add the sweetcorn and the cooked macaroni, mix and place in an ovenproof dish.
3. Mix the breadcrumbs with the 25g cheese and scatter over the top. Grill under a medium-high heat until golden brown.

Thank you to Yeo Valley

