

Macaroni Cheese

15 minutes preparation

15-20 minutes to cook

Serves 4 child size portions



INGREDIENTS

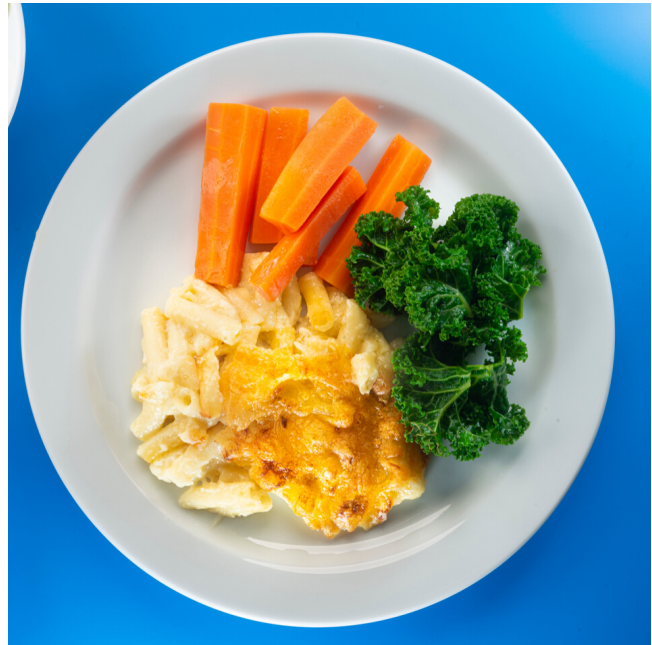
1/4 pack margarine

60g plain flour

500ml milk

150g cheddar cheese

150g macaroni pasta



Additional vegetables as serving suggestion only

METHOD

- 1. Melt margarine and stir in the flour, cook gently together for 1 minute.**
- 2. Gradually stir in the milk and 200ml of water and cook until thickened.**
- 3. Remove from the heat and stir 100g cheddar cheese into the sauce.**
- 4. Cook the macaroni pasta for approximately 10 minutes.**
- 5. Mix pasta and sauce together and place in an oven proof dish.**
- 6. Sprinkle remaining cheese on the top.**
- 7. Cook in the oven at gas mk 4 or 180°C for 15 - 20 minutes until browned.**