

Ham & Cheese Macaroni

Serves 4-5

INGREDIENTS

285g macaroni

210g ham/gammon, chopped

For the white sauce

130g margarine

60g onion, chopped

130g flour

1350ml milk

1 tsp mustard powder

285g cheese, grated



METHOD

1. Preheat the oven to 180°C/gas mark 5.
2. Melt margarine then add chopped onion.
3. Stir in flour and cook gently together.
4. Stir in milk gradually and cook until thickened, stirring continuously.
5. Add the mustard powder, 3/4 cheese and ham/gammon to the sauce.
6. Cook macaroni as per instructions on packet.
7. Mix with the sauce and season well.
8. Put into tin and sprinkle with rest of cheese.
9. Brown in the oven until golden.

Serving Suggestion - serve with seasonal vegetables or mixed salad.