

Macaroni cheese with a twist for any year group

Suitable for a family of 4

1 small packet of macaroni

25g margarine

25g flour

1 onion small

250g cheese

1 large handful cornflakes (optional)

2 rashers of bacon

1/2 tsp mustard (optional)

Salt and pepper (optional)

Method:

1. Wash your hands and wipe your worktop
2. Get out all your equipment
3. Grate your cheese unless you are lucky enough to already have grated cheese
4. Finely chop your onion and bacon
5. Melt your margarine and lightly fry the bacon and onion together then remove and put on a piece of kitchen paper
6. Using your hand crumble the cornflakes and put approximately 2 tablespoons of the cheese with this and mix together. Put to one side until we need it.
7. Using the same saucepan and margarine warm and then add the flour. Stir well
8. warm your milk slightly in the microwave then, gradually add to the saucepan
9. keep whisking/stirring this will prevent lumps.
10. This must be gradually allowed to boil but keep stirring
11. Once it has thickened and has boiled add the bacon, onion, mustard and the cheese.
12. Leave to cool slightly while the pasta is put into a saucepan of hot water. Be careful not to splash yourself. Add a little salt. depends which pasta you are using it must not get too soft. At this point use the cooking times on the packet.

13. Once cooked drain well in to a colander and if you do not have a colander you can use a sieve.
14. Mix the cooked pasta in with the sauce
15. Pour in to an oven proof dish
16. Sprinkle the cornflakes and cheese mixture over the top
17. This goes in to the oven until the top goes golden. Approximately for 20 mins
18. Serve
19. If you want it for later or the next day once the ingredients has been finished with the cornflakes and cheese cool and cover with clingfilm. Store in the fridge until needed.