Recipe

corn mac n cheese

Get ready for a taste adventure with our corn mac n cheese! Enjoy pasta cooked in a creamy sauce, paired with juicy sweetcorn all baked to golden perfection under a layer of cheese and crispy breadcrumbs. This dish serves perfectly with peas on the side. We know this dish will go down a treat!

Ingredients

40g of butter

1 white onion - finely chopped

3 cloves of garlic - finely chopped

½ tsp of turmeric

40g of flour

700ml of milk

pinch of nutritional yeast

150g of creme fraiche

300g of sweetcorn

50g of grated italian cheese

50g of grated cheddar

handful of spring onions - chopped

5 portions of cooked pasta

Method

add butter to medium heat wide based pan and allow to melt

add onions and cook until golden and caramelised

add garlic and turmeric and mix well to coat, cooking for just 2 minutes

add flour and mix well to form a paste with the butter

add milk a splash at a time and mix well between each addition to allow milk to mix into the flour/ butter paste and then thicken before your add the next milk

once all milk is added, reduce heat and add nutritional yeast, creme fraiche, sweetcorn, italian cheese, cheddar and mix well to allow everything to incorporate and melt

once melted, add spring onions and mix well, taste to check you're happy with the flavour

mix in 5 portions of cooked pasta and you can either serve straight away or you can spoon into a deep baking dish and top with more grated cheese and panko breadcrumbs and bake for 30 minutes at 180°c until golden and bubbling

Please note: This recipe is correct at the time of publication on 15/04/2024. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

Nutritious delight with every bite

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