

## Macaroni Cheese

### Ingredients

175g dried macaroni or any suitable dried pasta

#### **For the cheese sauce:**

25g margarine

25g plain flour

150ml milk

100g Cheddar cheese

#### **For the topping:**

15g grated Cheddar cheese

### Method

1. Turn the oven on 180C / gas mark 4.
2. Fill a pan half full with water and put onto boil.
3. Add the macaroni to the boiling water and cook for the time recommended on its packet.
4. On a chopping board grate the 175g of Cheddar cheese.
5. To make the sauce, put your margarine, plain flour and milk in another pan. Bring to the boil, stirring constantly with a wooden spoon, until it thickens.
6. Remove the thickened sauce from the heat. Mix in the grated Cheddar cheese and mustard. Add your salt and pepper to season.
7. Using a colander over the sink drain the cooked macaroni.
8. Add the drained macaroni to the cheese sauce and stir.
9. Pour into the ovenproof dish. Grate the 25g of Cheddar cheese. Sprinkle on top.
10. Bake in the oven for 15 minutes or until the top is golden brown.

