



MAC 'N' SHEESE

Serves 4 approx

The original Mac 'n' Sheese, our dairy free vegan macaroni cheese alternative. Sharp, tangy and full of flavour!

Ingredients

- 300g dried macaroni
- 1 tablespoon olive oil
- Medium-sized butternut squash, peeled and cut into small cubes
- 1 onion or leek, chopped
- 1 clove garlic, crushed
- 600ml vegetable stock
- 3 tablespoons Bute Island Creamy Cheddar Sheese
- 1 teaspoon dried herbs
- Black pepper and salt
- 1 tablespoon cornflour
- 2 large tomatoes, cut into wedges
- 30g breadcrumbs (can be gluten-free)
- 30g Bute Island Grated Cheddar Sheese

Cooking Method

Cook the macaroni pasta according to packet instructions, then drain.

Meanwhile heat the oil in a large pan then add the onion or leek, squash cubes and garlic. Cook for 10 minutes to soften slightly.

Add the stock, bring to the boil and simmer for 10 minutes, then set aside for 5 minutes and stir in the Creamy Sheese to melt. Place in a heat-proof blender and whizz up until smooth.

Return the sauce to the pan with the herbs, black pepper and salt to taste and heat up. Mix together the cornflour with a little water then whisk in as the sauce is heating up and allow to thicken. Stir in the cooked and drained macaroni.

Preheat the oven to 180 degrees C. Tip the macaroni and cheese sauce into a ceramic/glass dish then arrange the tomatoes on top and scatter over the breadcrumbs and grated Sheese.

Bake for 15-20 minutes until golden and bubbling. Now dish out between four plates and enjoy piping hot!

