



# MAC AND CHEESE RECIPE



## HELLO MAC AND CHEESE LOVER!

This recipe and ingredients will make you enough mac and cheese for 4-6 people as a full meal. If you are less than this you will be left with a sizeable amount leftover to make mac and cheese balls or baked mac

For the following recipe we have given you the exact amount of each ingredient that you need EXCEPT for the water and cream. Please see quantities in the recipe below for these ingredients.

## YOU WILL NEED:

- ☺ 1 x large pan (a deep frying pan is best as you will make the sauce as you cook the pasta, all in the same pan).
- ☺ Freshly boiled water
- ☺ Salt and pepper to season

## METHOD

- ☺ Add 800ml boiling water to your pan - this needs to be exact as you wont drain your pasta, the water will form the base of the sauce. Turn on your hob and bring water to the boil.
- ☺ Add pasta to the water, turn the heat down to a medium heat and cook until al dente\*, stirring every 30 seconds so that pasta doesn't stick. This will be after about 8-10 mins depending on your hob and pan size.  
  
\*al dente - just slightly less than fully cooked, it should still be a little firm if you bite a piece\*
- ☺ At this stage there should still be some water left in the pan which will form the base of your sauce. Add the butter to the pan and stir until melted.
- ☺ Add 125ml cream, stir until fully combined and then turn the heat right down. If you don't have a measuring jug or scales don't worry, this is half the carton so just add roughly half (keep the rest for a treat in your coffee!)
- ☺ Add cheeses, mustard and spices to pan, stir and taste. If you think the sauce is a little dry you can add a little more cream here.
- ☺ Season with salt and pepper, spoon into bowls and top with crispy onions.



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# 😊 MAC AND CHEESE ROUND 2 😊

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## WANT TO MAKE MAC AND CHEESE BALLS?

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### YOU WILL NEED:

- 😊 1 x deep saucepan
  - 😊 Neutral tasting oil (veg, sunflower, rapeseed etc)
  - 😊 Metal slotted spoon
  - 😊 Panko breadcrumbs
  - 😊 like it spicy? add hot sauce to finish
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### METHOD

- 😊 To make your leftover mac balls make the full batch of mac and cheese then chill leftovers overnight (or for a few hours to make the mac sticky). When you are ready to make your balls:
  - 😊 Place your pan on the hob, fill it with oil and turn on until the oil is super hot. Prepare your balls whilst the oil is heating up:
  - 😊 Tip your panko breadcrumbs onto a plate, scoop up a handful of mac and cheese and roll it into a ball (slightly bigger than a golf ball is ideal!)
  - 😊 Roll this ball in the panko to cover then set aside until you have all of your balls made. Washing your hands in between each ball will make the balls easier to shape.
  - 😊 To test that the oil is hot, drop a single flake of panko into the oil and if it begins to rise to the surface and bubble then you're good to go (use a lid on the pan to speed up the process).
  - 😊 Add the balls to the oil one at a time; use a slotted metal spoon to drop them in slowly without the oil spitting. You don't want the balls to touch in the frying process so you may need to fry in batches. Drain on a plate lined with kitchen towel until all the balls are ready.
  - 😊 Serve with hot sauce, sour cream/mayo and fresh coriander.
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## WANT BAKED MAC AND CHEESE?

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### YOU WILL NEED:

- 😊 1 x Oven dish
  - 😊 Neutral tasting oil (veg, sunflower, rapeseed etc)
  - 😊 Leftover cream (or any plant milk)
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### METHOD

Add remaining mac to your oven dish, pour in enough cream to loosen the sauce up and then sprinkle over panko breadcrumbs (plus any remaining crispy onions).

Bake in a hot oven (180 degrees) until hot in the centre, around 10 - 15 minutes.

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# ABOUT YOUR KIT



## HOW MANY PEOPLE WILL THIS KIT FEED?

Each kit feeds 4-6 people, depending on how hungry you are (see the other side of this card to help with leftover ideas!)

## HOW LONG WILL THIS TAKE TO PREPARE?

The mac and cheese will cook in 10 minutes, so get your toppings ready as you go.

## WHAT IS IN THE KIT?

- 😊 Macaroni
- 😊 Vegan cheese mix\*
- 😊 Butter\*
- 😊 Mustard\*
- 😊 Vegan cream
- 😊 Herbs and spice mix
- 😊 Panko breadcrumbs
- 😊 Crispy onions

## HOW DO I STORE EVERYTHING IN IT?

Everything with an (\*) next to it needs to be refrigerated as soon as it arrives. For the tastiest results use within 2 days (however your cheese can be frozen for up to a month if you cant use straight away.)

## WHERE CAN I FIND ALLERGY INFORMATION?

See our website - <https://www.ilovesaycheese.com/cook-at-home-kits>

## CAN I RECYCLE THE PACKAGING?

All packaging is compostable or recyclable:

- 😊 TUBS/LIDS - made from renewable resources, 100% compostable.
- 😊 TISSUE PAPER/CARDBOARD BOX - 100% recyclable
- 😊 VACUUM PACK BAGS - can be recycled wherever you can recycle carrier bags (try local supermarket). Will need to be rinsed first.
- 😊 ICE PACK - cut the top, tip water away (made of water only, safe for disposal down sink) then recycle with vacuum packs)



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