



# NOBLE TASTY MAC & CHEESE

<https://www.mainland.co.nz/recipe/noble-macaroni-cheese.html>



**PREP TIME**  
**15 MINS**

**COOKING TIME**  
**40 MINS**

**SERVES**  
**4**

The perfect Winter weekend treat - bacon, cheesy pasta goodness that should be savoured with a nice glass of full-bodied syrah and your feet up. Enjoy!

## Ingredients

- 40 gms Mainland Butter
- ½ cup flour
- 2 cups hot milk
- Sea salt & cracked pepper
- 1 tablespoon whole grain mustard
- 200 gms macaroni pasta cooked al dente
- 1 ½ cups Mainland Noble Cheese, grated
- 200 gms chopped ham or cooked bacon
- 1 tablespoon fresh chopped parsley, optional
- 2 tablespoons Panko crumbs

## Method

1. Pre-heat the oven to 180 degs. Heat the butter until melted then add the flour and cook for 2 minutes until golden and sandy in texture.
2. Gradually add the hot milk stirring until smooth. Add the mustard and seasoning then simmer for 5 minutes until creamy.
3. Stir in the cooked macaroni, 1 cup of the grated cheese and ham and spoon into an oven proof baking dish.
4. Sprinkle over the panko crumbs and top with remaining cheese, bake for 20-30 minutes until golden and bubbling.
5. Sprinkle with parsley and serve with seasonal greens.