



Ultimate Bacon Mac & Cheese

with Parmigiano Reggiano and Honey Mustard Dressed Salad

Ultimate 35-40 Minutes

35



Macaroni



Streaky Bacon



Mature Cheddar Cheese



Creme Fraiche



Chicken Stock Paste



Panko Bread crumbs



Parmigiano Reggiano



Baby Plum Tomatoes



Honey



Wholegrain Mustard



Rocket

Pantry Items

Butter, Plain Flour, Olive Oil

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, colander, frying pan, kitchen paper and bowl.

Ingredients

	2P	3P	4P
Macaroni 13	180g	270g	360g
Streaky Bacon**	8 rashers	12 rashers	16 rashers
Mature Cheddar Cheese** 7	90g	135g	180g
Butter*	20g	30g	40g
Plain Flour*	1½ tbsp	2 tbsp	3 tbsp
Water for the Sauce*	250ml	375ml	500ml
Creme Fraiche** 7	150g	225g	300g
Chicken Stock Paste	10g	20g	30g
Panko Breadcrumbs 13	25g	35g	50g
Parmigiano Reggiano 7	20g	30g	40g
Baby Plum Tomatoes	125g	190g	250g
Honey	1 sachets	1½ sachets	2 sachets
Wholegrain Mustard 9	17g	25g	34g
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	416g	100g
Energy (kJ/kcal)	5005 /1196	1203 /288
Fat (g)	72.0	17.3
Sat. Fat (g)	38.8	9.3
Carbohydrate (g)	91.0	21.7
Sugars (g)	14.0	3.4
Protein (g)	43.7	10.5
Salt (g)	4.52	1.09

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 9) Mustard 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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1



Cook the Macaroni

Preheat your grill to high. Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **macaroni**.

When boiling, add the **pasta** to the **water** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.

2



Fry the Bacon

While the **pasta** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side (cook in batches if necessary).

Once cooked, transfer to a plate lined with kitchen paper - keep the **bacon fat** in the pan.
IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Meanwhile, grate the **cheese**.

3



Make the Sauce

Pop the frying pan back on medium-high heat. Melt in the **butter**, then stir in the **flour** (see ingredients for both amounts). Cook until it forms a **paste**, 1-2 mins - you've made a **roux**!

Gradually stir in the **water for the sauce** (see ingredients for amount), **creme fraiche** and **chicken stock paste**. Bring to the boil, stir and simmer until thickened, 2-3 mins.

Meanwhile, chop the **crispy bacon** into small pieces.

Once thickened, remove the **sauce** from the heat and stir in the **grated Cheddar**, **cooked macaroni** and **half the chopped bacon**. **TIP:** Add a splash of water if it's a little thick. Taste and season with **salt** and **pepper** if needed.

4



Grill the Mac & Cheese

Pop the **panko breadcrumbs**, **parmesan** and remaining **chopped bacon** into a small bowl. Season with lots of **pepper**, then mix to combine.

Transfer the **pasta** to an ovenproof dish and top with the **breadcrumb mixture**.

Grill until the **breadcrumbs** are golden and the **cheese** has melted, 3-5 mins.

5



Salad Time

Meanwhile, halve the **baby plum tomatoes**.

In a medium bowl, mix together the **honey**, **wholegrain mustard** and **olive oil for the dressing** (see ingredients for amount). **TIP:** If your honey has hardened, pop it into a bowl of hot water for 1 min.

Season with **salt** and **pepper**, then add the **tomatoes** to the bowl. Just before serving, add the **rocket** and toss to coat.

6



Serve

Serve up your **ultimate bacon mac & cheese** on plates with the **honey mustard dressed salad** alongside.

Enjoy!