

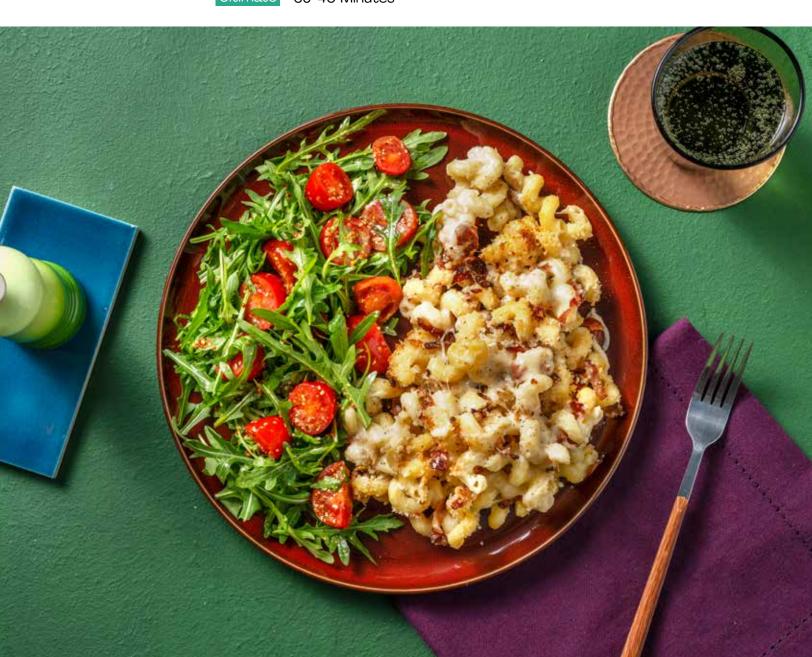
# **Ultimate Bacon Mac & Cheese**

with Parmigiano Reggiano and Honey Mustard Dressed Salad



35-40 Minutes







Macaroni



Streaky Bacon





Mature Cheddar Cheese





Breadcrumbs

Baby Plum Tomatoes

Creme Fraiche

Stock Paste



Parmigiano Reggiano



Honey



Wholegrain Mustard



Rocket

# 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** <b>7</b> )	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
416g	100g
5005 /1196	1203 /288
72.0	17.3
38.8	9.3
91.0	21.7
14.0	3.4
43.7	10.5
4.52	1.09
	416g 5005/1196 72.0 38.8 91.0 14.0 43.7

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

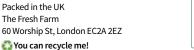
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Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







## Cook the Macaroni

Preheat your grill to high. Bring a large saucepan of water to the boil with 1/2 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.



# 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.



## 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.



# 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.



# 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.



## Serve

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

Enjoy!