



Macaroni Cheese

2



For 2 people



Ingredients

 25g plain flour,	 25g butter	 125g grated cheese	 250 ml milk	 100g mushrooms
 1 onion	 150g macaroni	 1/2 tsp cooking oil	 1 tsp mustard	









Utensils

 saucepan	 scales	 colander	 chopping board	 knife	 frying pan
 spatula	 wooden spoon	 measuring jug	 measuring spoons	 ovenproof dish	








Method:

1  
 1. Turn on oven to 180°C.




2    
 2. Cook the macaroni following the instructions on the packet.







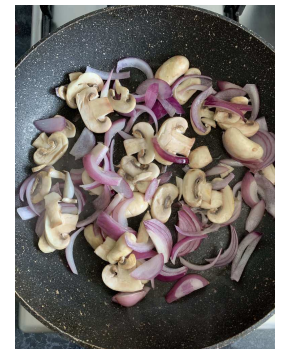
3  
 3. Drain the macaroni.

4   + 
 4. Slice the onions and the mushrooms.






5   
 5. Pour the cooking oil in the frying pan.



  +  
 Cook the onions and mushrooms for 5 minutes.

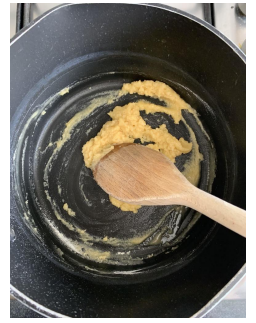





6   
 6. Put the butter in a saucepan.




  
 Melt it over a low heat.

7  
7. Stir in the flour.




 
Cook for 1 minute.






8   
8. Gradually pour in the milk, keep stirring.




9   
9. Keep stirring until the sauce thickens.





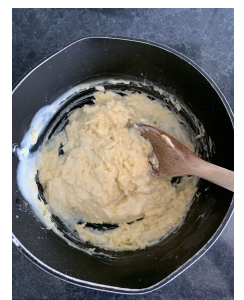
10   
10. Remove from the heat.





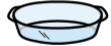
  
Add 1 teaspoon of mustard.



  
Add 100g of grated cheese.





 
Stir well.

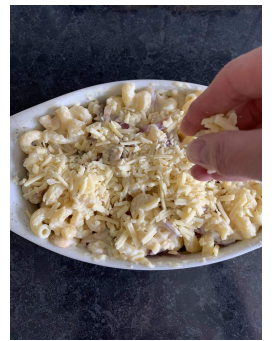





11    +  
11. Put the macaroni, onions and mushrooms in an ovenproof dish.

  
Add the cheese sauce.

 
Mix well.

12    
12. Sprinkle 25g of grated cheese on top.



13   
13. Bake in the oven for 20 minutes.

