

Macaroni Cheese

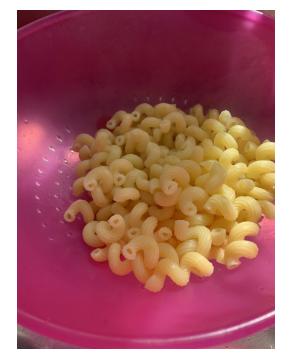
For 2 people

Ingredients:

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

Method:

1. Turn on oven to 180°C.
2. Cook the macaroni following the instructions on the packet.
3. Drain the macaroni.



4. Slice the onions and the mushrooms.



5. Pour the cooking oil in the frying pan.

Cook the onions and mushrooms for 5 minutes.

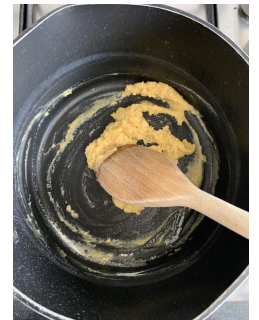


6. Put the butter in a saucepan.

Melt it over a low heat.

7. Stir in the flour.

Cook for 1 minute.



8. Gradually pour in the milk, keep stirring.

9. Keep stirring until the sauce thickens.



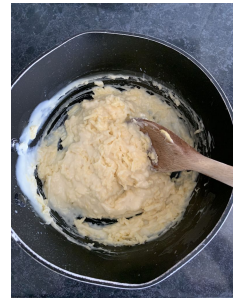
10. Remove from the heat.

Add 1 teaspoon of mustard.



11. Add 100g of grated cheese.

Stir well.

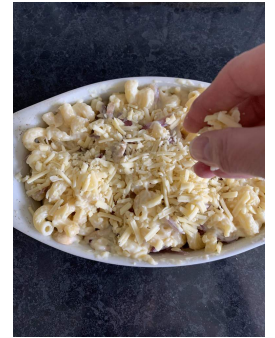


11. Put the macaroni, onions and mushrooms in an ovenproof dish.

Add the cheese sauce. Mix well.



12. Sprinkle 25g of grated cheese on top.



13. Bake in the oven for 20 minutes.

