

*\* Price as of March 2015*

## FoodWise TLC

# Macaroni Cheese with Leeks

**Serves:** 4-5  
**Cost:** \*89p per person



### Ingredients

400g macaroni, dried  
50g butter  
50g plain flour  
900ml semi skimmed milk  
1 tsp English mustard  
100g cheese, grated (sauce)  
50g cheese, grated (top)  
2 leeks, chopped  
2 garlic cloves, crushed  
1 tbsp olive oil  
Salt and Black pepper

### Method

1. Preheat the oven to 200C/fan 180C. Cook the macaroni.
2. Heat the oil in a pan and add the garlic and leeks and allow to soften.
3. Melt the butter in a pan. Stir in the flour gradually.
4. Add the milk gradually, stirring to avoid lumps. Add the mustard.
5. Add the cheese and stir the mixture until it has melted into the sauce then season with a little salt and black pepper.
6. Stir the leeks into the sauce. Add the cooked pasta.
7. Put the mixture into an ovenproof dish, top with cheese and bake for 20mins.