



Mother ship mac 'n cheese

A classic favourite that can be made on the braai; you can use leftover braai sausage instead of chorizo.

Less than 1 hour **Serves:** 8

Recipe Type: Mains

Main Ingredient: Pasta

Ingredients

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- 1 dash PnP olive oil
- 3 chorizo sausages, diced
- 300 grams PnP butternut chunks, chopped into small pieces
- 250 grams button mushrooms, halved
- 250 grams PnP mini Italian tomatoes
- 500 grams PnP macaroni, cooked and drained
- 1 tub PnP feta, drained and diced
- 40 grams PnP instant white sauce
- 600 ml PnP milk
- 250 grams grated mature cheddar cheese
- 1 handful PnP fresh basil, torn, plus extra for garnish
- 1 dash PnP salt, or to taste

Method

- Light the braai (or preheat oven to 200°C).
- Heat a glug of oil in a pan and fry onion, sausages and vegetables for 10-15 minutes or until golden and cooked through.
- Toss through pasta and add feta.
- Tip into a flat-bottomed cast-iron pot (or an ovenproof dish if cooking in the oven).
- Make white sauce according to packet instructions using milk instead of water.
- Add half the cheddar and season well.
- Stir through torn basil leaves.
- Stir sauce through pasta and scatter over remaining cheese.
- Place dish low on the coals, cover with a lid and place a few coals on top.
- Cook for 30-45 minutes or until cheese is golden and crispy.
- Serve garnished with extra basil leaves.

Good idea

- Use PnP ready-made cheese sauce if you prefer.