

# Quick and Easy

# Macaroni Cheesy

This serves 2-4 people so if you are feeling adventurous and fancy a go at cooking tea for your family, this is a good one to choose.

You will need;

**500g macaroni**

**500ml milk**

**20g corn flour**

**100g of grated cheese**

**1 teaspoon of English mustard**

Turn on the oven to heat up to 200 degrees.

Cook the macaroni as the instructions on the pack advise.

When cooked, drain the water off using a colander or sieve. *(Remember its boiling water so ask your adult helper to do this bit if you need to.)*

When drained of the water, put it to one side. Don't worry about it getting cold as its going in the oven in a few minutes.

Pour the milk into a saucepan but keep some back, just a small amount.

Bring the pan of milk to the boil and while it is getting hot, use the left over milk to add to the mustard and corn flour. Stir the corn flour, mustard and milk together until it is nice and smooth.

When the milk has boiled and the corn flour and mustard mixture and then add the cheese. Keep and bit of cheese back for your topping though.

Stir the mixture together until the cheese has melted and the mixture has thickened up. Add to the drained macaroni and stir to ensure everything i gets well covered with your lovely cheesy sauce.

Place in an ovenproof dish and sprinkle the remaining cheese on the top.

When the oven has reached 200 degrees, put it in and leave it for about 20 minutes when the cheese on the top should be brown and bubbly.

Serve and enjoy all the praise you get for a tasty tea.