

Macaroni cheese with veg

L Prep: 10 mins
Cook: 45 mins

 Easy

 Serves 4



Ingredients

500ml skimmed milk

25g cornflour

220g macaroni

100g extra mature cheddar, grated (check the label for vegetarian)

25g Grana Padano or vegetarian alternative, grated

8 blocks frozen spinach, defrosted

220g ripe cherry tomatoes, halved

Method

- Step 1** Heat oven to 200C/180C fan/gas 6. Mix 3 tbsp of the milk with the cornflour and warm the remaining milk in a pan. Meanwhile, bring a pan of water to the boil, tip in the macaroni and cook for 6 mins, stirring occasionally.
- Step 2** To make the sauce, stir the cornflour mix into the warm milk and keep stirring over a low heat until thick and smooth. Remove from the heat and stir in most of the cheddar (leaving a little to sprinkle over at the end) along with the Grana Padano and pepper to taste.
- Step 3** Drain the macaroni well, then stir into the sauce. Squeeze the excess moisture from the spinach by pressing it into a fine sieve. Divide the spinach between four individual ovenproof dishes, followed by the tomatoes. Spoon the macaroni cheese over the veg, then finish with a sprinkle of the remaining cheddar. Bake for 15-20 mins or until the sauce bubbles and browns on top.