



Mac 'n cheese



THIS OLD FAVOURITE GETS EVEN BETTER WITH SPUR'S SAUCES AND SPICES. THE FAMILY WILL COME BACK FOR MORE.

INGREDIENTS

- 10 ml (2 tsp) **olive oil**
- 1 medium **onion**, chopped, or 1 bunch spring onions, finely chopped
- 1 clove **garlic**, chopped
- 200 g chopped **bacon**
- 250 g (1 can or Woolworths 390 g box) **Italian chopped tomatoes** in juice
- 40 ml **Spur Durky Sauce**
- **Spur Seasoning Salt** (or your selection of herbs and spices)
- 500 g **macaroni**
- 80 g **mozzarella cheese**
- 20 g **cheddar cheese**
- 200 ml (1 Doy pack) [Spur Cheese Sauce](#)
- 1 **egg**
- 100 ml **milk**
- Pinch of **paprika**





METHOD

1. Heat oil in pan and brown onion and garlic Add bacon and cook until tender (stirring frequently). Add chopped tomatoes and **Spur Durky sauce**. Cook over a moderate heat until reduced. Season with **Spur Seasoning Salt**.
2. Boil water for macaroni (add salt to taste). Add macaroni and boil until al dente. Preheat oven to 180 °C. Prepare an ovenproof dish with cooking spray or butter.
3. When macaroni is ready, combine with bacon mixture and mix through. Add a layer of cheese. Add a second layer of macaroni, top with ½ packet **Spur Cheese Sauce** and spread out evenly. Add last layer and allow to settle.
4. Prepare the egg mix. Break egg into a bowl and beat. Add milk and mix through. Add paprika. Pour egg mixture over dish.
5. Create small holes with a fork to allow mixture to drain into the dish. Top with grated cheese. Place in oven and bake for 20-30 minutes until cheese has melted and is golden brown. Remove from oven and serve with a [crisp garden salad](#).

VARIATIONS

1. Replace the bacon with mince or spiced beef.