



Macaroni Cheese, Peas + Cauliflower



4 servings



20 minutes

INGREDIENTS

250g Macaroni pasta

125g Grated Cheddar Cheese

1/2 a 300ml Tub of Creme
Fraiche

Half a mug of frozen peas

1/4 of a Cauliflower, very
finely chopped

Salt + Pepper to taste

DIRECTIONS

1. Finely chop your cauliflower
2. Grate the cheese
3. Fill your kettle and bring to boil.
4. Cook your macaroni to
instructions (usually 8 minutes)
5. After 2 minutes add cauliflower
6. After a further 2 minutes, add the
frozen peas
7. Once the pasta + vegetables are
cooked, drain and add pack to the
pot
8. Tip the grated cheese into the pot
9. Add the Creme Fraiche, salt &
pepper
10. Mix well
11. Serve with garlic bread.

NOTES

Use any vegetable, fresh or frozen to
change it up, or use any type of
pasta!



Recipe Notes