CURRY LEGEND MAC & CHEESE WITH TOMATO CHUTNEY



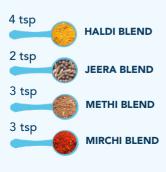
€^{≭™A}s #**42** ALSO WORKS A TREAT WITH... - A mixture of different cheeses **RAISE YOUR GAME BY...** Adding thinly sliced cooked bacon to the cheese sauce

CURRY LEGEND MAC & CHEESE WITH TOMATO CHUTNEY

Here we're using the Curry Legend blends to colour and spice up a classic mac & cheese sauce, then topping with chopped red onion and coriander just like a South Indian appam! Served with a simple but spicy tomato chutney, once you've tried Curry Legend mac & cheese you might find it difficult to go back to the original!

Prep	Cook
20 mins	1 hr
Heat (((((((Serves 4 with sides

4 tomatoes - finely chopped 1 small red onion - finely chopped 10g bunch of coriander (optional) - roughly chopped 150g cheddar cheese - coarsely grated 450ml milk (any type) 30g butter 200g dried macaroni 2 tbsp plain flour 2 tbsp vinegar (white wine or cider vinegar is best) 2 tsp sugar



To make the chutney, cook the tomatoes with 2 tsp **MIRCHI BLEND**, 1 tsp **JEERA BLEND**, ¼ tsp salt, the sugar, vinegar and a splash of water for 10 minutes or until the tomatoes have broken down to form a thick sauce, and a spoon stirred through the centre leaves a trail (mash them up a bit with the back of the spoon as they cook), then leave to cool. Leave to one side

2

Preheat the oven to 200°C/gas mark 6

Boil the macaroni in salted water as per the packet instructions until just cooked, then drain well

- Melt the butter in a medium saucepan. Stir in the flour and ¾ tsp salt, cook for 2 minutes then gradually stir in the milk. Cook for 5 minutes, stirring frequently until you have a smooth, thick sauce
- Stir 4 tsp HALDI BLEND, 3 tsp METHI BLEND, 1 tsp MIRCHI BLEND, the cooked macaroni and cheese into the sauce, then pour into an ovenproof dish
- Sprinkle over the chopped onion, coriander (if using) and 1 tsp JEERA BLEND, then bake for 20 minutes or until golden and bubbling

Serve the mac & cheese with the tomato chutney on the side