

CURRY LEGEND MAC & CHEESE WITH TOMATO CHUTNEY



EXTRAS
#42

ALSO WORKS A TREAT WITH...

- A mixture of different cheeses

RAISE YOUR GAME BY...

Adding thinly sliced cooked bacon to the cheese sauce



WWW.THESPICERY.COM/CURRYLEGEND

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
20 mins

Cook
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**

4 tsp  **HALDI BLEND**

2 tsp  **JEERA BLEND**

3 tsp  **METHI BLEND**

3 tsp  **MIRCHI BLEND**

1 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

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

4 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

5 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

6 Sprinkle over the chopped onion, coriander (if using) and 1 tsp **JEERA BLEND**, then bake for 20 minutes or until golden and bubbling

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