

LOADED VEGAN MACARONI & CHEESE



Prep 10 min

Cook 30min

Serves 6-8 people

INGREDIENTS

- ½ tbsp Essential Olive Oil (O031P)
- 500g La Terra Maccheroncini (Macaroni P506P)
- 50g Fresh Broccoli Florets
- Can of Essential Sweetcorn (V558P)
- 1 tsp Vegan Bouillon Stock (C637P)
- 1 Packet of Chiki Monkey Smokey Yaycon (V214P)
- 50g Plain Flour
- 350g Oat Milk
- 150g Vegan Butter (we use Vegan Block X850P)
- 2 tbsp Nutritional Yeast
- 150g Vegan Cheddar

Add toppings

- 50g Vegan Cheddar
- 1 tbsp Yakso Crispy Onions (V301P)

Pre heat fan oven to 200C

METHOD

Macaroni:

Fill up a large pan with 1 litre of salted, boiling water and macaroni; make sure the water is covering the pasta. Add a dash of olive oil to make sure the macaroni doesn't stick together. Cook for 8 minutes, then drain. Pour into a large baking dish.

Filling:

Chop up the broccoli into small florets and add them to a medium-sized pan. Add a dash of oil, cover with boiling water and a tsp of bouillon and cook on medium to low heat. After 4 minutes add your drained can of sweetcorn and cook for another 2 minutes. Once the broccoli is tender drain and stir into the macaroni.

Cheese Sauce:

Chop up the butter into small pieces and place them into a large pan on a medium to low heat. Continuously stir the butter until it melts; make sure it doesn't catch and turn down the heat if it does. Once the butter is melted, gradually sprinkle in the flour and stir for another minute until it's a

smooth paste, then slowly pour in the milk whilst whisking until there are no lumps. Add your nutritional yeast and stir in well. Turn down the heat to a low temperature and sprinkle in the cheese repeating the same process until the sauce is smooth. Take off the heat and pour the sauce over your pasta and vegetables, in the large baking dish. Stir well.

Chop up your Yaycon into small strips. Heat half a tbsp of olive oil in a large frying pan on medium heat. When the oil is hot, add your Yaycon pieces. Cook for 2 minutes, tossing every 30 seconds. Once fried, fold them into the macaroni.

Additional Toppings:

Sprinkle over some dried fried onions and cheese. Place your loaded macaroni into the oven and bake for 10 minutes, until it has a nice golden crispy top.