

ELZETTE'S MAC AND CHEESE



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My eie mac and cheese:

Ingredients:

- * 4 medium size Brown mushrooms chopped (add more or less according to taste)
- * a little oil
- * 1 onion chopped
- * 7 or 8 smoked vienna's chopped (add more or less according to taste)
- * 1 packet of bits o' bacon
- * 3 packets of pasta sauce(2 cheddar and pepper corn 1 cheddar cheese)
- * any kind of pasta!
- * 2 tomatoes
- * 500ml boiling water
- * 250ml water
- * 2 cups grated cheddar cheese

Method:

Preheat oven to 180°

Cook pasta according to package instructions until al danté.

Fry onions, bacon and mushrooms in a little oil until onion is translucent and most water from mushrooms are gone.

Add a little salt if desired. Add the chopped vienna's.

Take two packets of pasta sauce and add 500ml boiling water.

Mix until thick and smooth. Add to bacon mixture and mix.

Fold it in with the cooked pasta.

Pour entire mixture into oven dish, mix the last pasta sauce

packet with 250ml boiling water until thick and smooth and pour over pasta. Lay sliced tomato's on top and then the grated cheese.

Put in oven and bake until cheese is a little brown.

Enjoy!

PS: Ek weet nie of die resep iewers op die net is nie maar ek het die een self gedoen sonder 'n resep.

FOTO EN RESEP: Elzette Fourie