



## STOVE TOP DOUBLE MAC 'N' SHEESE

*Serves 4*

Mac 'n' Cheese is always a winner, and for vegans and those with specialist diets we're proud to introduce you to Mac 'n' *Sheese*, using our range of dairy free vegan cheeses! It's full of flavour and has that delicious tang you've come to expect from a good Red Leicester.

### Ingredients

200g Cheddar Spread Creamy Sheese  
200g Red Leicester Sheese  
400g dried macaroni, egg-free  
1 tbsp olive oil  
1 clove of garlic, crushed  
1 tsp English mustard  
½ tsp dried oregano  
½ tsp ground nutmeg  
Pinch of sea salt and black pepper

### Cooking Method

In a large pan, heat the olive oil and garlic over a medium heat for 1 minute until softened. Add in the mustard, Red Leicester Sheese, Cheddar spread Creamy Sheese, soya milk, oregano and nutmeg. Using a small balloon whisk, mix together thoroughly until combined. Reduce the heat to low and whisk frequently until the Red Leicester has melted for about 10-12 minutes.

In the meantime, add the macaroni to a separate large pan and cover in boiling water. Bring to the boil over a medium-high heat and cook for 9-10 minutes until al dente. Drain the water.

Pour the silky Sheese sauce over the cooked macaroni and stir to combine, ensuring each piece is coated in the rich sauce. Season with salt and pepper before serving immediately.

