



NYAMA CHOMA CLASSIC BAKED MAC & CHEESE

INGREDIENTS

- 500g macaroni pasta, uncooked
- 2 cups milk
- 5 tbsp butter
- 5 tbsp all-purpose flour
- 2 tsp Nyama Choma BBQ Spice
- ½ tsp pepper
- 4 cups Cheddar cheese
- 1/2 cup Parmesan cheese
- Optional: 500g protein of choice (chicken, bacon etc)



METHOD:

- Preheat the oven to 175°C and grease a square baking dish. Set aside.
- Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 minutes or until tender. Then drain and transfer the macaroni into the prepared baking dish.
- While macaroni cooks, melt butter over low heat, whisk in flour, and stir until the mixture is combined.
- Whisk in 2 cups milk into the flour mixture, and simmer for 5 minutes.
- Stir in grated cheddar and parmesan cheese; season with pepper and Nyama Choma BBQ Spice.
- Stir continuously over low heat until the cheese melts.
- Pour cheese sauce over the macaroni and mix to combine. Add protein of choice in if wanted.
- Optional: Sprinkle bread crumbs, extra grated cheese and paprika over macaroni and cheese for that extra flava.
- Bake for 15 minutes or until golden brown.

