

## THE ULTIMATE MAC CHEESE

FREEZER  
FRIENDLY



 Serves 4–6

 Prep Time 15 minutes

 Cook Time 15–20 minutes

 Easy As



### INGREDIENTS

- 225g San Remo Macaroni Elbows
- 1 small onion, finely chopped
- 200g skinless chicken breast fillet, diced
- 3 rashers bacon, chopped
- 100g button mushrooms, trimmed and sliced

### METHOD

1. Preheat the oven to 190°C (fan assisted). Cook the **San Remo Macaroni Elbows** in lightly salted, boiling water for 8–10 minutes or until just tender. Drain. Return the macaroni to the saucepan.
2. While pasta is cooking heat a dash of oil in a frying pan. Add the onion and cook

- 500g jar **HEINZ [SERIOUSLY] GOOD™ Tasty Cheddar Macaroni Cheese Pasta Bake**
- ¼ cup panko breadcrumbs
- ¼ tsp **Gregg's Ground Smoked Paprika**
- ½ cup grated Parmesan Cheese

over medium heat until softened. Add the chicken and bacon. Cook for 5 minutes. Add the mushrooms and continue cooking until the mushrooms are soft and chicken is cooked. Add to the macaroni in the saucepan.

3. Pour the **HEINZ [SERIOUSLY] GOOD™ Tasty Cheddar Macaroni Cheese Pasta Bake** over the macaroni and stir to combine. Spoon into an ovenproof dish.
4. Mix together the panko breadcrumbs, **Gregg's Ground Smoked Paprika** and Parmesan cheese and sprinkle over the macaroni cheese. Bake for 15–20 minutes or until the macaroni cheese is hot and the top is golden.

## TIPS

- Prepare and freeze prior to baking in the oven or it can also be frozen as a completed dish and reheated in individual portions in the microwave.

## SWAP IT OUT

- Try different pasta types, instead of macaroni elbows you can try penne pasta.
- Omit the chicken and if wished replace with chopped chorizo sausage
- Omit the chicken and bacon if wished and carefully mix through lightly cooked cauliflower or broccoli florets before spooning into the ovenproof dish
- Try different cheese variations such as grated tasty cheddar or smoked cheddar instead of Parmesan cheese.