



Homepride French Onion Mac & Cheese



40 mins



Serves 4



Not So Simple

Ingredients

- 1 Jar Homepride 30% Reduced Fat Mac 'n' Cheese Pasta Bake Sauce 485g
- 200g Macaroni
- 100g Grated Cheese
- 2 Onions, Sliced

Method

1. Preheat the oven to 200°C/180°C fan/Gas 6.
2. Put 200g dry pasta into a large bowl.
3. Pour in the sauce and fill the empty jar to the top of the label with cold water and stir into the pasta, mix well and divide between 8 ramekins.
4. Bake uncovered, for 15 minutes.
5. Meanwhile, on a high heat. Pan fry the onions with a little oil until well browned and caramelised. Stirring occasionally.
6. Remove the ramekins from the oven, divide the onions equally between the ramekins and stir through.
7. Sprinkle with grated cheese and return to the oven for 15 minutes until bubbling and golden.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Use an oven proof dish if you don't have ramekins - follow the on-pack instructions for the cooking time.