



UCCOOK

Bacon Mac 'n Cheese

with fried onion & pickled peppers

Give our take on a classic mac 'n cheese a go! Laden with crispy bacon, chopped pickled peppers & silky onions - simple never tasted so good!

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Thea Richter

Simple & Save

Strandveld | First Sighting Rosé

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

| | |
|-----------|--|
| 300ml | Full Cream UHT Milk |
| 300g | Macaroni Pasta |
| 90ml | Fresh Cream |
| 120g | Cheddar Cheese <i>grate</i> |
| 12 strips | Streaky Pork Bacon |
| 2 | Onions <i>peel & roughly slice 1½</i> |
| 60g | Piquanté Peppers <i>drain</i> |

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. MAKE THE MAC Place a pot over medium heat. Add the milk, 600ml of water, the macaroni and a small pinch of salt. Bring to a simmer and cook until al dente, 10-15 minutes (stirring occasionally). Mix through the cream, the grated cheese, and seasoning. Loosen with warm water if it's too thick.

2. BRING HOME THE BACON Place a pan over medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Drain on paper towel and roughly chop.

3. ODE TO ONIONS Return the pan, wiped down if necessary, to medium heat with a drizzle of oil. When hot, fry the sliced onion until soft and golden, 5-6 minutes (shifting occasionally).

4. ALMOST THERE When the mac 'n cheese is done, add the fried onion, seasoning, and mix until combined.

5. GRAB THOSE KNIVES 'N FORKS! Plate up a generous helping of the mac 'n cheese. Sprinkle over the chopped bacon and the peppers. Simple yet stunning, Chef!



Chef's Tip

Air fryer method: Air fry the bacon at 200°C until crispy, 4-5 minutes (shifting halfway).

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 764kj |
| Energy | 183kcal |
| Protein | 10.2g |
| Carbs | 19g |
| of which sugars | 3.4g |
| Fibre | 1.2g |
| Fat | 13.3g |
| of which saturated | 5.8g |
| Sodium | 314mg |

Allergens

Cow's Milk, Gluten, Allium, Wheat, Sulphites

Eat
Within
4 Days