



UCCOOK

Biltong Mac 'n Cheese

with a herby panko breadcrumb topping

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1289kJ	5122kJ
Energy	308kcal	1225kcal
Protein	18.2g	72.2g
Carbs	20g	80g
of which sugars	2.3g	9.2g
Fibre	1.1g	4.2g
Fat	16.5g	65.5g
of which saturated	8.8g	34.9g
Sodium	387mg	1539mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Sunflower Seeds
300ml	400ml	Low Fat UHT Milk
300g	400g	Macaroni
150ml	200ml	Fresh Cream
300g	400g	Grated Cheddar Cheese
150g	200g	Beef Biltong <i>roughly chop</i>
30ml	40ml	NOMU Italian Rub
90ml	125ml	Panko Breadcrumbs
8g	10g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

1. START THE SEEDS Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

2. SAY CHEESE Place a large pot over a medium heat. Add the milk, 450ml [550ml] of water, the macaroni and a large pinch of salt. Bring up to a simmer and cook for 10-15 minutes, stirring occasionally. When the pasta is al dente, mix through the cream, cheese, biltong and seasoning.

3. PERFECT PANKO Return the pan to medium-high heat with 30g [40g] of butter and a drizzle of oil. Once melted, add the NOMU rub and the crumbs and fry until lightly toasted and golden, 1-2 minutes. Remove from the pan and mix through ½ the parsley. Set aside.

4. YOUR NEW FAVE Generously plate up the flavourful biltong mac 'n cheese. Scatter over the herby crumb and garnish with the remaining parsley and sunflower seeds. Simple yet stunning, Chef!