



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: 15 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Thea Richter

Simple & Save

Strandveld | First Sighting Rosé

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Ingredients & Prep

100ml	Full Cream UHT Milk
100g	Macaroni Pasta
30ml	Fresh Cream
40g	Cheddar Cheese <i>grate</i>
4 strips	Streaky Pork Bacon
1	Onion <i>peel & roughly slice ½</i>
20g	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, 200ml 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, 4-5 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