



Macaroni with ham and cheese

Info / Description

This is a very simple and easy meal that kids love.

How2 by: Davy D.G.

Materials / Ingredients

- 1 litre milk
- 375 gram macaroni
- 250 gram ham cubes
- 200 gram grated cheese (cheddar cheese)
- 100 gram butter
- 100 gram flour
- salt
- pepper
- nutmeg

Procedure

Preheat the oven to 180°C.

Cook the macaroni in salted water. (look at the package for the right time. (approximately 7 minutes)

When the macaroni is ready, drain the macaroni and rinse it under cold water.

Melt the butter in a saucepan.

When the butter is melted, add the flour.

Cook and stir for about 30 seconds.

Remove from heat

Add the milk little by little when stirring.

Add salt, peper and nutmeg (subjective)

Put the saucepan back to the heat and stir for approximately 2 minutes or until thickened

Bring the sauce to a boil.

Remove from the heat and add the grated cheese. Stir until the cheese is melted in the sauce.

Add the hamcubes and stir.

HOW2

Add the macaroni to a baking dish and pour the sauce over it.

Gently mix the macaroni with the sauce.

Sprinkle some cheese over the baking dish.

Put it in the oven for 30 - 35 minutes.

Serve and enjoy your meal.

Pictures

