

Smoky bean and Chorizo mac'n'cheese

Serves 4 prep 25 mins

Cook 55 mins easy V

1 tbsp olive oil

200g chorizo ½ chopped

1 onion finely sliced

1 garlic clove crushed

2 tsp smoked paprika

1-2 tbsp chipotle chilli paste

1 tsp ground coriander

400g can chopped tomatoes

½ tbsp light brown soft sugar

400g can mixed beans drained

400g macaroni

For the cheese sauce

50g butter

50g plain flour

2 tsp mustard powder

1 litre semi skimmed milk

Grating of nutmeg

250g mature cheddar

100g grated mozzarella

Firstly I got all of the ingredients out, next I accidentally knocked Daddy's glass of wine over. I heated the oil in a pan and set it over medium heat, I then started to add the ingredients as the instructions said.



Daddy helped me make the cheese sauce. I then cooked the pasta. I switched on the oven. I got two dishes out and mummy helped me pour in the pasta, then the cheese sauce, then the bean & tomato sauce and I topped it with grated cheese.



I cooked it for 25 minutes and then we all ate it.

