CITY CATERING

ONE POT VEGGIE & CHEESY PASTA



Super easy, one-pot style mac & cheese with added vegetables. Quick to prepare and cook, minimum washing up. Perfect for batch cooking and reheating in the microwave. Simple enough that children can help cook it, add their favourite vegetables, they will love it!

PREP: 10 min TOTAL: 25 min

SERVES: 4



350g dried pasta



1 white onion, peeled & finely chopped



150g mushrooms, washed & sliced



1 red pepper, diced



750ml milk



350ml vegetable stock



160g cheddar cheese, grated



Fresh chives, finely chopped



Salt & pepper to taste

TIPS:



Use any type of hard cheese you like best, great recipe to use bits of left-over cheese you may have in the fridge.



Use dried herbs instead of fresh, just add them in at step 1 with the rest of the ingredients.



Swap to different vegetables. If frozen (like peas/broccoli) add at the beginning, if from a jar or tin (like sweetcorn/ roasted peppers) add towards the end, just with enough time to heat them up.



For extra protein & flavour some leftover cooked meats like chicken, ham or bacon.



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In a large saucepan, add the pasta, chopped onions, sliced mushrooms, diced pepper, milk & vegetable stock. Mix well.





Turn on the heat and bring to a gentle simmer. Cook for 14-16 minutes (depending on pasta size) until the pasta is cooked stirring often to prevent the pasta getting stuck at the bottom of the saucepan. The 'sauce' should have thickened by now.



Remove the saucepan from the heat. Add the grated cheese & seasoning. Mix well until all the cheese has melted and you have a nice thick shiny sauce.



Serve garnished with chopped chives.

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