

# Leek & Bacon Macaroni Cheese

**An easy to cook meal that the whole family will enjoy**

Boil a bag of macaroni according to the packet instructions, drain, stir through a few generous knobs of butter and set aside.

Heat a little olive oil in a frying pan and sauté chopped leeks and Bolster Moor bacon lardons until the leeks are soft and the bacon is cooked through. Set aside.

For the cheese sauce, melt 2tbspn butter in a saucepan. Add 2tbspn of plain flour and stir well for a minute. Now slowly start to add 500ml of milk, stirring continuously to avoid lumps.

When all the milk is added, season with salt and pepper and add 1/2 tsp of mustard powder and 200g of grated mature cheddar cheese.

Stir until the cheese has melted and make sure the sauce has thickened. Pour the macaroni into a large baking dish and mix in the leek mixture and sauce.

Stir to combine and cover the top with a further 150g of grated cheddar cheese.

Bake in the oven at 180c/gas mark 4 for 20 mins or until the cheese is bubbling.

**Serve and enjoy!**