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1. Preheat the oven to 200c and boil the kettle
2. Deseed the pepper and cut into strips
3. Heat a large pan (with a lid) and add 1 tbsp of vegetable oil on a medium heat
4. Once hot, add the pepper and cover with the lid
5. After 4 minutes, add a sliced red onion, season with salt and pepper and cook for a further 5 minutes (lid on)
6. Cook the macaroni in a large pan of salted boiling water for approx. 7 minutes (or until there is a light bite)
7. Remove around 250ml of the pasta water and use to dissolve the vegetable stock cube
8. Drain the pasta
9. In a separate bowl, mix the grated cheese with the panko crumbs, smoked paprika and remaining vegetable oil
10. To the softened onions and peppers add the chipotle paste, tomato paste, drained macaroni, crème fraiche, grated cheese mix and the stock cube and give it a good mix
11. Transfer to an ovenproof dish, adding some extra panko crumbs across the top
12. Cook for approximately 10 minutes in the oven or until the top is beautifully crispy
13. Scatter the sliced spring onion across the top
14. Enjoy!

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Serves 2

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Chipotle mac and cheese

80g mature cheddar - grated
1 yellow pepper
1 red pepper
1 red onion
1 spring onion
30g panko breadcrumbs
1 vegetable stock cube
2 tsp smoked paprika
200g crème fraiche
150g macaroni
1tbsp tomato paste
40g chipotle paste
2tbsp olive oil



Chef Scott's
Friday night
favourite