



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

PANCETTA, LEEK MAC N' CHEESE



PREP
10 min



COOK
20 min



SERVES
4

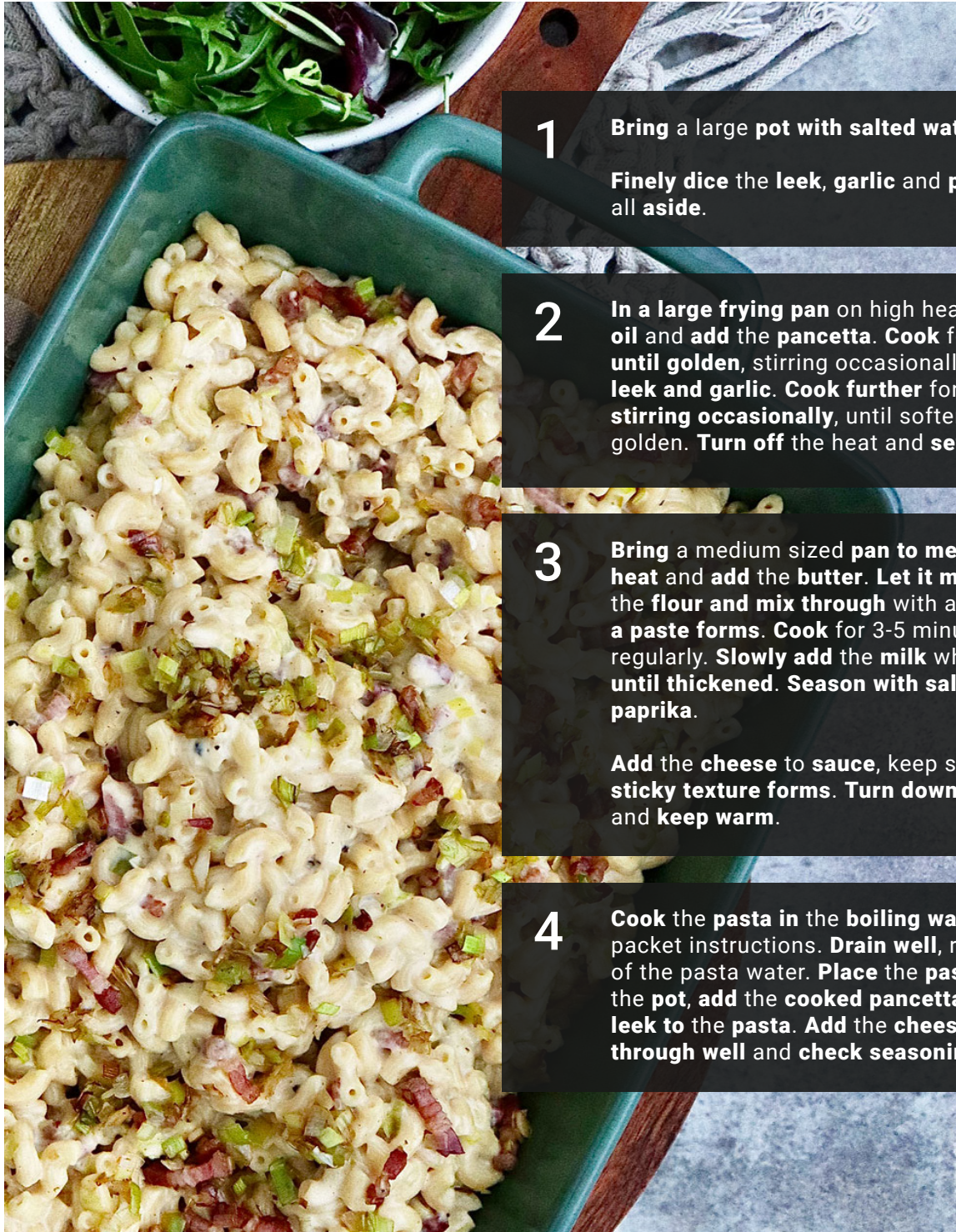
INGREDIENTS:

- > 250g Smoked Pancetta
- > 1 Leek
- > 2 Garlic Cloves
- > 500g Maccheroni Pasta
- > 200g Grated Cheddar Cheese
- > 120g Mixed Salad Leaves

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 75g Butter
- > 4 Tbsp Plain Flour
- > 3 Cups Milk
- > ½ Tsp Paprika
- > Salt and Pepper
- > Olive Oil

METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil. Finely dice the leek, garlic and pancetta. Set all aside.

2 In a large frying pan on high heat, drizzle olive oil and add the pancetta. Cook for 5 minutes until golden, stirring occasionally. Add the leek and garlic. Cook further for 3 minutes, stirring occasionally, until softened and golden. Turn off the heat and set aside.

3 Bring a medium sized pan to medium high heat and add the butter. Let it melt, then add the flour and mix through with a whisk until a paste forms. Cook for 3-5 minutes, stirring regularly. Slowly add the milk while whisking, until thickened. Season with salt, pepper and paprika.

Add the cheese to sauce, keep stirring until a sticky texture forms. Turn down heat to a low and keep warm.

4 Cook the pasta in the boiling water as per packet instructions. Drain well, reserving some of the pasta water. Place the pasta back into the pot, add the cooked pancetta, garlic and leek to the pasta. Add the cheese sauce, mix through well and check seasoning.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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