



Three Cheese Macaroni Loaf

Ingredients

110g (3/4 cup) macaroni
180g halloumi, chopped
150g crumbed feta
50g spinach
50g (1/3 cup) self raising flour
5 eggs, whisked
40g (1/4 cup) grated tasty cheese
150g mushrooms, chopped
1 tsp mixed herbs
1/2 tsp garlic powder

Salt and pepper to taste

Method

Line a loaf tin with parchment paper.

Turn on oven to moderate temperature - 180 degrees Celsius or 350F.

In a saucepan, cook macaroni to packet instructions. When al dente, rinse under cool water, and drain.

In a large bowl, add your macaroni and then the eggs, halloumi, feta, spinach, mushrooms and mixed herbs and garlic powder. Stir to combine. Then add the flour. Mix again.

Turn out into the baking tin, and evenly spread the mixture. With a wooden spoon, press down on the macaroni so that it slightly compresses. Sprinkle with the grated cheese.

Bake for 50 mins - 1 hour, or until the top is the golden brown. Allow to cool for 10 - 15 minutes, and then slice and enjoy warm.