



Vegetarian Recipe

Bean Mac and Cheese

Ingredients (Serves 4)

- 2 tbsp olive oil
- 3 tbsp wholemeal flour
- 500ml milk
- 185g butter beans
- 220g fine green beans
- 140g grated cheddar cheese
- 350g macaroni

Method

1. Heat the oil in a pan over a medium heat
2. Gradually add the flour and milk to make a smooth sauce
3. Heat the oven to 220C/200C fan/Gas 7.
4. Bring a large saucepan of water to the boil, add the macaroni and boil for 8 mins. Add the butter beans and green beans and boil for a further 3 mins. Drain once cooked
5. Mix the pasta, beans and sauce in a gratin dish, top with the grated cheese and bake for 10-15 mins!

