



# BEANY MAC & CHEESE



**SERVINGS:**  
4



**TIME:**  
35 MINS



**DIFFICULTY:**  
EASY



**COST:**  
££££

## Ingredients:

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

## Method:

1. Heat your oven to 220c/200c fan/gas 7
2. Bring a large saucepan of water to the boil, add the macaroni and boil for 8 minutes. Add the butter beans and green beans and boil for a further 3 minutes, and drain once cooked
3. While the pasta cooks, heat the oil in a pan over a medium heat
4. Add the milk to the pan and gradually stir in the flour to make a smooth sauce
5. Mix the pasta, beans and sauce in a gratin dish, top with the grated cheese and bake for 10-15 minutes
6. Serve and enjoy!