

## OLD JOE'S KAIA COUNTRY HAVEN

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# MACARONI CHEEZE

6-7 portions

Prepare: 1x [White Sauce](#)  
(Cashew & Cauliflower)  
1x [Cheeze Sauce](#)  
(Carrot & Potato)

Cook in fast-boiling water: 400 g dry pasta of your choice  
10 ml salt

Choose a few from the following before assembling your dish:

### ADD-INNS and TOPPINGS:

- Cherry tomatoes, cut in halves
- Chopped bell peppers (green, yellow, red)
- Sliced vegan Chorizo sausages (Linda McCartney)
- Chopped olives (be careful with too much salt)
- Chopped capers (be careful with too much salt)

### GARNISHES:

- Chopped spring onions
- Edible flowers

### SIDES:

- Fresh green salad
- Red chillies in oil, slightly heated
- Fruity chutney

**Note:** you do not have to add all of the above—simply use what you like and what is available in your fridge and pantry.

### ASSEMBLING MACARONI CHEEZE

#### **STEP 1**

Stir the Cheeze Sauce and your chosen Add-inns through the cooked paste with a long fork (not a spoon). Pour into a lightly oiled baking dish.

#### **STEP 2**

Top the pasta with the White Sauce, then dot with your chosen Toppings.

#### **STEP 3**

Bake in the oven (400°F) for 20-30 minutes or until lightly browned.

#### **STEP 4**

Garnish and serve with your chosen sides.