

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.