

3 Cheese Hot Dog Macaroni & Crispy Crumb Topping



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

400g macaroni
270g cherry tomatoes, halved
200g frankfurters, sliced into 1-2cm rounds
(Unearthed Bavarian Frankfurters?)
60g Bruschettas, (preferably sourdough)
crushed up

To serve

100g green salad, to serve

For the sauce:

50g unsalted butter
50g plain flour
800ml full fat milk
100g gruyere, grated
100g mature cheddar
25g parmesan, grated
1 tbsp fresh lemon thyme,
chopped

1. Preheat oven to 220°C/200°C fan/gas 7. Cook the pasta according to pack instructions, until al dente.
2. While the pasta cooks, make the cheese sauce: In a saucepan, melt the butter over a medium heat, then add the flour and stir continuously for around 2 mins, until it turns golden. Grab a whisk and add the milk gradually; keep whisking the whole time, until the sauce starts to thicken (about 3-5 mins). Remove from the heat and add the gruyère, 50g of the cheddar, the parmesan and lemon thyme leaves. Season to taste and set aside.
3. Once the pasta is ready, drain and pour the cheese sauce over then add the tomatoes and the frankfurters. Stir, transfer into a large ovenproof dish and scatter the remaining 50g cheddar on top with the crushed Bruschettas.
4. Oven cook for 15 mins, until bubbling. Remove, drizzle with extra virgin olive oil and serve with a lovely fresh green salad.