

Butternut Mac 'n' Cheese



Serves 6

Prep 25 mins

Cooking 1h

Easy

Ingredients

1 medium butternut squash, peeled, deseeded & cut in half lengthways
1 small onion, peeled and halved
450g macaroni
50g butter
70g plain flour
800ml milk
120g cheddar
50g parmesan
2 tsp mustard
whole nutmeg grated
20g fresh breadcrumbs

1. Put the butternut squash in a large heatproof bowl with the onion and 50ml water. Cover with cling film and cook in the microwave for 10 mins. When cool enough to handle, cut the squash into bite-sized chunks and set aside.
2. Cook the macaroni following packet instructions, then drain and transfer to a large baking dish, along with a half of the chopped squash.
3. Heat the butter and flour until they form a thick paste, then slowly pour in half the milk, whisking all the time. When the mixture is smooth and thick, add the remaining milk, the cheddar, half the parmesan, the mustard and a good grating of nutmeg, then stir until smooth.
4. Using a blender, blitz the cheese sauce with the remaining squash and the cooked onion into a smooth sauce. Season to taste, then pour over the pasta in the baking dish. Sprinkle over the breadcrumbs, scatter over the remaining parmesan, then bake for 45 mins until bubbling and golden. Serve with pea or a green salad on the side.