

MAC & CHEESE TOASTIE



Elevate your sandwich game with this twist on the classic mac and cheese. A funky, crispy grilled toastie that combines the rich flavours of leftover mac and cheese, a touch of Blenders Vegetable Bouillon Paste, and the zing of Blenders American Mustard and Hot Sauce. Perfect for a quick and hearty meal option for your menu.

Ingredients

- 4 slices Sourdough bread
- 20g [Blenders American Mustard](#)

Filling:

- 200g Leftover Mac & Cheese

OR

- 150g Macaroni
- 1.5L Water
- 50g Butter
- 50g Flour
- 200ml Milk
- 50ml Cream
- Dash of [Blenders Hot Sauce](#)
- 100g Mature Red Cheddar
- ½ tsp [Blenders Vegetable Bouillon Paste](#)

Allergens

- Contains Gluten, Milk, Celery, Mustard, Sulphites



PREP TIME
10 MIN



COOK TIME
20 MIN



SERVINGS
2

Method

1. Bring 1.5L of water to a boil, adding a pinch of salt.
2. Add 150g of macaroni and cook for 7 minutes until al dente. Drain and set aside if using fresh macaroni.
3. For the mac and cheese sauce, melt 50g of butter in a pan, then add 50g of flour to make a roux. Gradually whisk in milk, followed by a splash of cream. Stir in [Blenders Vegetable Bouillon Paste](#), [Blenders Hot Sauce](#), and mature red cheddar cheese until smooth and creamy.
4. Add the cooked macaroni (or leftover mac and cheese) to the sauce, stirring for 1-2 minutes. Allow the mixture to cool slightly.
5. Heat a small amount of butter in a pan over medium heat.
6. Spread a thin layer of [Blenders American Mustard](#) on one side of each slice of bread. Spoon the mac and cheese mixture onto on top, then top with the other slice to form a sandwich.
7. Fry the sandwich in the pan, pressing lightly to ensure it crisps up. Cook for 2-3 minutes per side or until golden brown and crispy.