



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® CHICKEN MEATBALL MAC & CHEESE

INGREDIENTS:

- 30 ml olive oil
- 250 g chicken sausages
- 250 g cherry tomatoes
- 2 x 250 ml **LANCEWOOD Sauce Delight™ Cheese Sauce**
- 250 ml milk
- 500 g macaroni pasta, par-cooked
- 100 ml **LANCEWOOD® Cheddar**, grated

METHOD:

Preheat the oven to 180°C. Heat the olive oil in a pan. Pinch the meat out of the sausage casings and form into small 2 – 3 cm balls. Fry the meatballs in the olive oil until golden brown. Once browned, add the tomatoes and sauté with the meatballs until the tomatoes begin to soften and the skin breaks open. Remove from the heat and add the **LANCEWOOD Sauce Delight™ Cheese Sauce** and milk. Fold in the pasta and transfer into an oven dish. Generously sprinkle with **LANCEWOOD® Cheddar** and bake in the oven for 30 minutes until the cheese is melted and golden brown. Serve warm and enjoy with a green salad or side of your choice.

*Recipe developed for Lancewood by **Zola Nene**.*

PRODUCTS USED:



Cheese Sauce



Cheddar

ENJOY!