



Chilli Bacon and Blue Cheese Macaroni

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Ingredients

- 2 - 4 Rashers of Bacon
- 50g Cheddar Cheese
- 50g Shropshire Blue Cheese or Stilton
- 50g Italian grated Parmesan
- Pinch of mixed dried chillis
- 1/2 Pint of Milk
- Macaroni Pasta
- Salt & Pepper

Instructions

Firstly set the Macaroni to boil in a saucepan for about 5 mins. Boil until three quarters done. Add salt if required.

Fry the bacon in a buttered frying pan and mix with dried chillis until bacon is almost crispy.

Pour Pasta into an oven dish and mix in the blue cheese, stirring so it melts in to the pasta.

Next, boil the milk in a saucepan and mix the Cheddar cheese in, stirring so it doesn't burn. Add a pinch of salt and pepper.

Add the cheese sauce to the oven dish (pasta) and mix well.

Put the pasta into the oven (preheated to about 150C) and bake for about 10 mins.

After 10 mins add the grated parmesan and bake again for another 10 mins or until the parmesan is golden.