



## Cheesy pea macaroni

**Simplot**  
AUSTRALIA

**Serves:** 4

**Prep time:** 5 minutes

**Cook time:** 23 minutes

### Ingredients

- 2 cups dry macaroni
- 1 tbsp oil
- 4 rashers bacon, chopped
- 1 onion, finely chopped
- 420gm can **Edgell Garden Peas**, drained
- 300gm can **Edgell Tomato Supreme**
- ½ cup milk
- 1 cup grated tasty cheese

### Preparation

Macaroni cheese is comfort food at its best! The whole family will love this timeless recipe.

1. Cook macaroni according to packet directions, drain and place into a greased 2lt capacity ovenproof dish.
2. Heat oil in a frypan, sauté bacon and onion for 2–3 minutes or until onion has softened.
3. Stir cooked onion mixture and **Edgell Garden Peas** into pasta. Pour over **Edgell Tomato Supreme** and milk. Sprinkle with cheese and bake in a preheated oven at 180°C for 20 minutes or until cheese is melted and bubbling.
4. Serve immediately.

**Tip:** This dish can also be placed into greased 6 x 1 cup ramekins for individual serves.

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