

Bacon Mac and Cheese

Servings: 9

Prep Time: 10min

Cook Time: 40min



Ingredients

- 250 g bacon - chopped
- 30 ml olive oil
- 1 large onion - chopped
- 200 g spinach - washed and finely chopped
- 1 l Greek yogurt
- 1 packet white onion soup powder
- 125 ml grated parmesan
- 250 g grated cheddar
- 2.5 ml grated nutmeg
- 500 g macaroni
- Salt and pepper to taste

Directions

1. Preheat oven to 180C.
2. Get a big pot of water boiling going and once it boils add the macaroni.
3. In the meantime, heat the olive oil in a pan and fry the bacon for about 3 minutes and then add the onion.
4. Saute until the onion and bacon has browned and then add the spinach.
5. Flash fry the spinach and do not allow to cook and become watery, the spinach must just wilt.
6. Empty the tub of yogurt in a bowl and add the onion soup mix. Now add the bacon, onion and spinach as well as all the cheese.
7. Finally drain the pasta and add to the bowl. Taste and season if needed.
8. Pour the mixture into a oven dish, grate the nutmeg over the top and bake for about 30 minutes or until it is lightly browned and bubbly.
9. Serve with a simple green salad.