



# Homemade Mac & Cheese Bites

## INGREDIENTS:

- 227g elbow macaroni
- 2 tbsp butter
- 2 tbsp flour
- 1 ½ cups milk
- 2 cups shredded sharp cheddar cheese
- Cream cheese
- ½ tsp salt
- ¼ tsp pepper
- 1 egg beaten
- ½ onion



## METHOD:

1. Preheat oven to 200°C
2. Spray mini muffin tins with cooking spray
3. Cook pasta according to package directions and set aside
4. In a medium size pan combine butter and flour over medium heat
5. Whisk until butter is melted and mixture is smooth. Slowly add milk and bring to a simmer
6. Add 1 ½ cups of the cheese, cream cheese, salt and pepper. Stir until smooth and creamy. Remove from the heat
7. In a large mixing bowl, carefully stir pasta, cheese sauce, chopped onion and egg until evenly mixed and pasta is evenly coated
8. Spoon mac and cheese into mini muffin tins and top each with a small pinch of remaining cheese.
9. Bake for 15 minutes or until golden brown
10. All to cook 5 minutes before gently removing the bites