

### 3 Classic Weeknight Bakes

#### Mac & Cheese Bake with a Crunchy Crust

##### Ingredients:

- 2 packs streaky bacon (optional)
- 3 tbsp butter
- 1 tbsp Dijon mustard
- 3 tbsp cake flour
- 2 tins Nestlé Ideal Evaporated Milk, well shaken before opening
- 2 cups cheddar cheese, grated
- Pinch of salt
- Pepper
- 3 cups dry macaroni pasta (boiled until al dente)
- 2 cups corn flakes
- 1 tbsp Fresh chives

##### Method:

1. Preheat the oven to 180°C and grease a medium sized oven-proof dish.
2. Dice the streaky bacon, pan fry on a medium heat. Allow to cool.

##### For the Cheese Sauce:

In a medium saucepan, on a medium heat, melt the butter and mustard. Add the flour and stir constantly to form a paste. Gradually, add the Nestlé Ideal Evaporated Milk while stirring constantly until a sauce-like consistency is reached. Keep on cooking for 10 minutes; while stirring.

2. Remove the pot from the heat and add the cheddar cheese and seasoning. Mix well.

##### Assembling the Mac & Cheese Bake:

1. Gently mix the cooked macaroni in with the cheesy sauce, add ½ the bacon.
2. Spoon the mixture into the prepared dish.
3. Pop the corn flakes into a resealable bag and crush roughly using a rolling pin.
4. Sprinkle the corn flakes over the top of the macaroni and cheese. Bake uncovered for 25 minutes, until the sauce bubbles up slightly and a delicious golden crust has formed.
5. Top with the remaining bacon and chopped chives and serve sizzling, straight from the oven. Serve & ENJOY!

## One Pot Chicken Pie

### Ingredients:

2 tbsp butter  
2 cloves garlic, crushed  
1 small onion, chopped  
1 punnet button mushrooms, sliced  
2 cups leeks, sliced  
¼ cup butter  
¼ cup cake flour  
2 cups chicken stock  
1 large rotisserie chicken, shredded  
1 tin Nestlé Dessert & Cooking Cream, well shaken before opening  
1 tsp dried thyme  
Salt and pepper, to taste  
1 roll of puff pastry, thawed  
1 egg, beaten

### Method:

1. In a medium saucepan, lightly sauté the sliced onions and garlic in butter. Then add sliced mushrooms and leeks and fry for a further 5 minutes.
2. Add a ¼ cup butter and slowly stir in the flour to form a paste. Gradually add the chicken stock, stirring constantly. Continue cooking for 10 or so minutes until the sauce thickens.
3. Add the shredded chicken to the thickened sauce, along with the Nestlé Dessert & Cooking Cream. Add the dried thyme and season to taste. Simmer gently for 5 minutes until heated through.
4. Lay puff pastry over the filling and trim off the excess around the edge. Use a fork to press and seal the edges to achieve a crimped effect.
5. Brush with a basic egg wash and cut a small cross into the center of the pastry lid to allow the steam to escape.
6. Bake for 20-25 minutes at 180°C or until golden brown. Garnish with fresh thyme, serve and ENJOY!

## Creamy Fish Pie

### Ingredients:

#### For the Mashed Potato topping:

6-8 large potatoes  
Pinch of salt  
2 tbsp butter  
2 tbsp milk

#### For the Creamy Fish Pie:

2 tbsp butter  
2 tbsp cake flour  
4 spring onions, chopped  
2 tins Nestlé Dessert & Cooking Cream, well shaken before opening  
1 tbsp dijon mustard  
1 cup cheddar cheese  
 $\frac{3}{4}$  cup frozen peas  
 $\frac{3}{4}$  cup steamed carrots, diced  
400g Hake fillets, cubed  
1 tbsp chopped chives  
Pinch of salt and pepper

#### \*Serving suggestion:

- Green salad
- 4 lemon wedges

### Method:

#### For the Mashed Potato topping:

1. Peel and dice the potatoes.
2. In a pot of salted cold water, bring the potatoes to a boil and cook until soft. About 30 minutes.
3. When the potatoes are cooked, drain and add butter and milk. Mash and season to taste.

#### For the Creamy Fish Pie:

1. In a saucepan, on a medium heat, melt the butter and add the spring onions.
2. Add the flour and stir constantly to form a paste.

3. Slowly add the Nestlé Dessert & Cooking Cream while stirring constantly until a sauce-like consistency is reached. Add the dijon mustard, cheese, the peas, carrots and the chives. Keep on cooking for another 5-8 minutes; while stirring.
4. Add salt and pepper to taste.
5. Add the cubed hake fillets to the creamy sauce and simmer gently for 2 minutes.
6. Spoon into an oven-proof baking dish.
7. Top with the mashed potato and spread to create a rustic finish.
8. Bake the fish pie for 25-30 minutes or until golden.
9. Remove and rest for 5-10 minutes.
10. Serve with a simple green salad and lemon wedges and ENJOY!!