

SPINACH & FETA MAC & CHEESE

Serves 4

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

- 2 (200g) rounds plain feta
- 2 cups Fatti's & Moni's Cornetti Elbow Macaroni
- 1 cup cream
- 3 cups chicken stock
- 1¼ cups grated cheddar cheese
- 2 cups baby spinach

Serving suggestion:

- Chopped parsley
- Green salad with red onions, dressed

METHOD

1. Preheat the oven to 180°C.
2. Place the feta in the centre of a medium (26x20cm) baking dish. **Chef's Tip: Use a herby feta for extra flavour!*
3. Scatter the Fatti's & Moni's Cornetti Elbow Macaroni around the feta.
4. Pour in the cream and chicken stock and stir lightly to combine. **Chef's Tip: Replace the stock with water and seasoning, if preferred!*
5. Cover with foil and bake for 20 minutes until the pasta is tender.
6. Increase the oven to 220°C. Remove the foil. Crush the feta with the back of a spoon and stir to combine.
7. Stir in half of the grated cheese and all of the spinach. **Chef's Tip: Meat-lovers can add some leftover shredded chicken too!*
8. Sprinkle the remaining cheese on top and bake, without the foil, for another 8-10 minutes until melted and golden.
9. Garnish with chopped parsley. Serve the pasta with a green salad and ENJOY!