



Fancy Mac and Cheese  
RECIPE

## Fancy Mac and Cheese



Cooking time  
30 mins  
Preparation time

10 mins

Serves

4

Dial up the indulgence with this mac and cheese. Infused with fresh sage, filled with smoky bacon bits and smothered in Royco Four Cheese Sauce.

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## Ingredients

- 2 x Royco Four Cheese Sauce
- 200g diced bacon
- 1 knob of butter
- 16 medium sized sage leaves, roughly chopped
- 400g macaroni, cooked
- 1 cup cheddar cheese
- 6 sage leaves, whole for top

Products used



Four Cheese Dry Sauce

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## Method

1. Preheat the oven to 180C.
2. Prepare the Royco Four Cheese Sauce packets according to package instructions.
3. Place a pan over a medium heat. Add the bacon and fry until brown in colour.
4. Add the butter and sage leaves, allow to cook until the butter has gone a golden brown colour and the sage is fragrant.
5. Remove from the heat and stir it straight into the prepared Royco Four Cheese Sauce. Stir through the cooked macaroni and tip it all into an oven dish.
6. Top with the grated cheese and whole sage leaves.
7. Bake in the oven for 30 minutes. If you would like more colour on the top, turn the oven to grill and keep a close eye on it.

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Cooking time

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15 mins

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