



# CAULIFLOWER MAC & CHEESE

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## Serves 4-6

- 250g pasta (any shape!)
- 1 head cauliflower, broken into pieces (leaves and all!)
- 25g butter
- 2 tbsp plain flour
- 450ml milk
- 1 tbsp white wine vinegar
- 2 tsp English mustard or dijon (*optional*)
- 100g cheddar, grated



1. Chop the cauliflower and leaves into chunks, then cook the pasta following pack instructions, adding the cauliflower for the final 4 minutes.
2. Melt the butter in a pan, then stir in the flour and mustard, cook for 2 minutes then add the vinegar. Gradually add the milk, stirring all the time to get a smooth sauce. Add three-quarters of the cheese and some salt & pepper to the sauce.
4. Drain the pasta and cauliflower and stir into the cheese sauce.
5. Transfer to an ovenproof dish, then sprinkle over the remaining cheese and place under the grill until golden and bubbling.