



# Kara's Bacon & Tomato Macaroni & Cheese

<https://www.mainland.co.nz/recipe/karas-bacon-tomato-macaroni-and-cheese.html>



**Prep Time**  
30 mins

**COOKING Time**  
30 mins

**SERVES**  
5

While on the hunt for the best Mac & Cheese in the country, we stumbled upon Kara's Bacon & Tomato. We reckon that it's the cream of the crop, voted for by kiwis.

## Ingredients

- 100g Mainland Salted Butter
- 1 cup Blue Top Anchor Milk
- 1 cup Anchor cream
- 2 onions
- 1 clove garlic
- 2 Tbsp Plain Flour
- 250g fried chopped bacon
- 1 whole large tomato, chopped
- 1 1/2 cups Grated Mainland Tasty Cheese
- 2 cups Grated Mainland Noble Cheese
- Salt & Pepper
- 1/2 tsp thyme
- 1 whole pack of Macaroni pasta

## Method

1. Bring a large pot of salted water to boil and preheat your oven to 180 degrees
2. In a sacepan, heat your butter, thyme, salt and pepper, ready for your chopped onion and garlic. Let your onion fry for a couple of moments and add your flour, milk, cheese and cream and stir until you have a creamy cheese sauce.
3. Chop your bacon and fry your bacon until just cooked, then mix your bacon into the cheese sauce, add tomato, and stir.
4. In the meantime, boil your pasta for around 11 minutes or until al dente.
5. Drain pasta and add to your cheese sauce until well mixed, then pour macaroni mixture into a buttered oven proof dish.
6. Top with grated tasty cheese, salt and pepper and pop into the oven for 25 minutes or until golden brown.