

BIG CANOPY CAMPOUT RECIPES

Mac n' Cheese

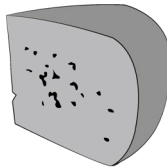
WHAT YOU WILL NEED:



Ingredients



1 PACK OF
ELBOW PASTA



200gr GRATED
CHEESE



PINCH OF SALT
AND PEPPER



200gr GRATED
PARMESAN



120ml CREAM



3tbsp
BUTTER

STEPS

1. BOIL THE PASTA IN WATER WITH A PINCH OF SALT UNTIL COOKED THROUGH. DRAIN AND TRANSFER TO A PLATE OR BOWL.
2. ADD BUTTER, CREAM AND CHEESE TO THE PAN AND MIX UNTIL SMOOTH AND CREAMY. CONSTANTLY STIR OR THE CHEESY MIX MIGHT STICK TO THE PAN THEN ADD YOUR SALT AND PEPPER
3. PUT THE COOKED PASTA BACK IN THE PAN WITH THE CHEESY MIX AND STIR. SERVE AND ENJOY THE NOM NOM!



****PASTA CALL ALL BE PREPARED AT HOME AND PUT INTO TINFOIL PARCELS SPRAYED WITH OIL AND HEATED UP UNTIL OOZY AND MELTED OVER A CAMPFIRE****



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