



CRISPY KALE & BACON MAC & CHEESE

The dish opposite didn't last very long after we took the photograph, mostly because I was stealing hot pieces of crisp bacon from the top. It's a quick weeknight win, and popular with children - crème fraîche makes for an easy béchamel sauce substitute.

Serves: 4
Prep: 15 minutes
Cook: 25 minutes

300g macaroni
200g kale/Swiss chard,
thinly sliced
150g mature Cheddar, grated
500g crème fraîche
A pinch of sea salt flakes
2 teaspoons smooth Dijon
mustard
90g bacon or pancetta lardons
60g white or panko breadcrumbs

Preheat the oven to 180°C fan/200°C/gas 6.

Tip the macaroni into a pan of boiling, salted water and cook for 10 minutes, or until just al dente. Tip in the kale or Swiss chard for the last minute, then drain well.

Stir three-quarters of the Cheddar, the crème fraîche, sea salt and mustard through the hot pasta and kale, then transfer to a roasting tin. Scatter over the remaining cheese, bacon lardons and panko breadcrumbs, then transfer to the oven and bake for 20 minutes, until the topping is golden brown and crisp. Serve hot.