



**PREP**  
10 min

**COOK**  
20-22 min

**SERVES**  
4

# Beef and Veggie One-Pan Mac and Cheese

## INGREDIENTS

250 g Jindurra Station beef mince  
1 cup Market Fare frozen mixed vegetables  
1½ cups Remano macaroni pasta  
2 cups Farmdale full cream milk  
1 cup water  
1 cup Westacre Dairy tasty shredded cheese  
1 tsp Stonemill garlic powder  
1 tsp Stonemill onion powder  
¼ tsp Stonemill salt  
Stonemill pepper, to taste  
1 tbsp The Olive Tree extra virgin olive oil

## METHOD

1. Heat the olive oil in a large deep pan over medium heat. Add the beef mince and cook, breaking it up with a spoon, until browned.
2. Stir in the garlic powder, onion powder, salt, and pepper to taste.
3. Add the macaroni, milk, and water. Stir well to combine.
4. Bring to a gentle simmer, then reduce the heat to low. Cook for 12-15 minutes, stirring occasionally, until the pasta is tender.
5. Add the mixed vegetables and continue cooking for 3-4 minutes, until heated through.
6. Remove from the heat and stir in the shredded cheese until melted and creamy.
7. Serve warm or cool before packing into insulated lunch containers.

TASTY



For extra creaminess, stir through 2 tablespoons of Westacre Dairy cream cheese at the end.



Good Different