



Plant Based  
**RECIPES**

Mac n Cheese  
with  
*Gouda Flavour*





# *You will need*

For the cheese sauce:

30 gr of vegan butter

1 tbsp of flour

250 ml of plant milk (almond, oat etc.)

50 gr of grated Gouda Flavour

Salt and black pepper to taste

For the rest:

200 gr of cooked macaroni pasta

2 tbsp of panko breadcrumbs





with  
**GOUDA  
FLAVOUR**

**Green Vie**  
dairy-free polishes

**Vegan**  
Approved by the  
Vegan Society

**B12**

**NO  
GLUTEN**

Net weight  
**250g**



# Method

- In a hot pan, add butter
- As soon as it melts - add in the flour and mix
- Cook that for about 1 minute and then add in the milk
- Mix nicely and let it cook until it thickens - about 2 minutes
- Now add in the grated cheese, take it off the heat and mix until all incorporated
- In the cheese mixture add the cooked macaroni and mix
- Transfer to ramekins, top with breadcrumbs and cook in the oven for about 5 minutes - until the breadcrumbs become golden color.
- Enjoy!

Recipe &  
Photo credits  
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SERVES



PREP TIME





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