

Butternut Squash Mac and Cheese

Ingredients

1 medium butternut squash, cut into cubes	
2 tbsp extra virgin olive oil	200g cheddar, grated
400g dried macaroni	50g breadcrumbs
45g plain flour	50g parmesan, finely grated
45g butter	Handful of sage, finely chopped
750ml milk	1tsp garlic granules
½ tsp ground nutmeg	



Directions

1. Preheat the oven to 200C/180C Fan/Gas 6. Place the butternut squash in a roasting tin, season and drizzle with 1 tbsp of the olive oil. Roast for 20 minutes or until tender.
2. Meanwhile, cook the macaroni in a pan of boiling salted water for 2 minutes less than the packet suggests, so that it's very al dente. Drain and rinse with cold water to halt the cooking, then set aside.
3. For the cheese sauce, melt the butter in a pan and, once bubbling, add the flour. Cook on a gentle heat for 3-5 minutes, stirring regularly. Gradually stir in the milk, stirring constantly. Ensure that the milk is completely absorbed and the sauce is smooth before each addition of more milk. This will help ensure you get a smooth sauce with no lumps. Once all the milk is added, gently bring to the boil. Take off the heat, stir in the cheddar and nutmeg.
4. Blend the roasted butternut squash with the cheese sauce until smooth.
5. Combine the macaroni with the butternut cheese sauce, then pour the mixture into a baking dish.
6. For the breadcrumb topping, combine the breadcrumbs, parmesan, remaining olive oil, garlic granules, sage and season. Sprinkle over the top of the macaroni.
7. Bake in the oven for approximately 20 minutes, until golden and bubbling.