



HOW TO MAKE CHILLI AND CHORIZO MACARONI CHEESE IN 25 MINUTES

6 days ago

Chilli and chorizo mac n' cheese

Prep: 10 minutes

Cook: 15 minutes

Serves 4

250 g dried macaroni

100 g baby spinach

75 g diced chorizo

150 g light cream cheese

200 ml semi-skimmed milk

75g reduced fat mature cheddar cheese, grated

2 teaspoons chopped red chillies (or Very Lazy Chopped Red Chillies)

8 cherry tomatoes, halved

Preheat the oven to 190C, gas mark 5. Cook the macaroni in a pan of lightly salted boiling water according to pack instructions, for about 7-9 minutes. Drain and return to the pan, stir in the spinach, to wilt.

Meanwhile, place the chorizo in a small frying pan and cook for 2-3 minutes until it releases its oil. Drain on kitchen paper. In a small bowl, mix the cream cheese, with the milk, half the cheddar and the chillies. Stir in the chorizo and season with salt and freshly ground black pepper.

Stir the chilli cheese mixture into the drained macaroni. Transfer to an ovenproof dish. Sprinkle with the remaining cheese and place the tomatoes on top. Cook in the oven for 15 minutes until golden and bubbling.

Recipe from verylazy.com/recipes

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