



## Mac & Cheeseburger

### Ingredients

- 0.5 tbsp Vegetable Oil
- 500 g Mined meat
- 1 Small Onions, finely chopped
- 1 tsp dried oregano
- 0.25 cup Hot Water
- 1 cube Maggi® Chicken Bouillon
- 1 g For mac and cheese layer:
- 1 tbsp Butter
- 1.5 cups Cooking cream
- 0.25 cup Hot Water
- 1 cube Maggi® Chicken Bouillon
- 1 cup Cheddar cheese, grated
- 0.5 box Elbow pasta
- 100 g Tomato Paste
- 4 pieces Whole dill pickles, chopped
- 1 g For the topping:
- 0.33 cup Cheddar cheese, grated
- 1 tbsp bread crumbs
- 1 tbsp Sesame seeds
- 2 pieces Cucumber
- 1 tbsp fresh lemon juice
- 1 large Shredded carrot
- 2 pieces Tomato, deseeded and diced
- 1 piece Red Bell Pepper, chopped
- 1 tbsp Olive Oil

### Instruction

1. Preheat oven to 180C and place oven rack in middle position.
2. For filling: Heat oil in a frying pan and sauté minced meat until half cooked. Add onions and cook until onions are soft.
3. Add oregano, hot water and 1 cube MAGGI® Chicken Stock and allow to simmer until liquid is absorbed.
4. To make cheese sauce: In a large saucepan, melt butter, add light cooking cream, hot water, cheddar cheese and 1 cube MAGGI® Chicken Bouillon and stir on medium heat until cheese is dissolved. Take care not to overheat the cream.
5. Add pasta to the pot and allow to cook halfway.
6. Pour half the pasta and sauce mixture into a baking dish, spread tomato sauce over the top, layer the cooked meat and onion mixture followed by pickles and cheddar cheese. Pour the remaining pasta and cheese sauce mixture on top. Sprinkle breadcrumbs, and sesame seeds over.
7. Bake in oven at 180° C for 30-40 minutes or until golden on top and the pasta is soft.
8. Served with a kids friendly fresh salad.

### Nutrition

Carbohydrates	29.34 g
Energy	402.92 kcal
Fats	21.2 g
Protein	23.82 g

🕒 60 Minutes

⊕ 8 Servings