

Baked Cheese Macaroni (芝士焗通粉)

Servings: 2

Ingredients:

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| Macaroni | 125g |
| Shredded cheese | 25g |
| Cream of mushroom soup | ½ can |
| Ham | 2 slices |
| Onion | ½ no |
| Butter | 10g |
| Mixed herbs | a little |
| Water | 100-125 ml |

Method:

1. Preheat oven to 200 °C.
2. Cook macaroni in salted boiling water for 10 minute, drain and put into a pie dish.
3. Dice ham and onion.
4. Melt butter, add in onion, sauté for 1 minute, add in ham and sauté for 1 minute. Add in cream of mushroom soup, mix well. Add in water gradually. Remove from heat when boils. Pour the mixture on top of the macaroni, sprinkle with shredded cheese and mixed herbs, bake for 15 minutes. Serve hot.