

It's National Grilled Cheese Day (in the USA)



Today Wednesday 12 April, our American friends are celebrating National Grilled Cheese Day – and we see absolutely no reason that we shouldn't do the same.

This crunchy gooey mac 'n' cheese toastie from Primula Cheese is deliciously indulgent as well as being quick and easy to make. Easy cheesy.

Mac 'n' Cheese Toastie

Makes 1 Toastie

Ingredients

- A handful of cold macaroni, but any pasta would work – cooked the way you like it
- 3-4 tbsp. of your favourite Primula Cheese
- 2 slices of bread, well buttered on one side
- $\frac{1}{2}$ tsp. mustard powder (optional)

Directions

Find a frying pan with a lid large enough to take your slices of bread.

Stir the pasta with Primula cheese and mustard powder. Add any tasty extras such as chopped ham, roasted peppers, caramelised onion or chilli jam.

Place one piece of bread, butter side down, in the frying pan over a low-medium heat. Pile on the macaroni cheese mixture. Top with the other slice of bread, butter side up.

Put a lid on it.

Fry gently until the underside is a golden colour, and the butter on the top slice has melted. Flip and repeat. Serve hot.