

## Leek and chicken macaroni cheese,

### a delicious take on classic comfort food



#### **Ingredients**

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| <ul style="list-style-type: none"><li>• 75g fresh breadcrumbs</li><li>• 2 cloves garlic</li><li>• 25g butter, plus a little more for cooking</li><li>• 1tbspn mixed chopped herbs</li><li>• 4 chicken breasts, cut into goujons</li><li>• A splash of olive oil</li></ul> | <ul style="list-style-type: none"><li>• 2 leeks, washed carefully and finely sliced</li><li>• 4tbspn plain flour</li><li>• 500ml whole milk</li><li>• 150g cheddar, grated</li><li>• 350g macaroni, cooked</li></ul> |
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#### **Method**

Preheat your oven to 180°C/350°F/gas mark 4.

In a bowl, rub together the breadcrumbs with the butter, garlic and mixed herbs. Set aside.

Season the chicken and add a splash of olive oil to a large ovenproof frying pan. Brown the chicken all over and then remove to a plate.

Add the leeks to the same pan with some butter and cook gently until softened. Sprinkle over the flour, stirring to mix it into the leeks before adding the milk, little by little (you can add it a little more quickly half way through). When you have a smooth sauce, turn off the heat, add the cheese and, again, stir it in.

Tip the cooked pasta into the sauce and mix well. Taste for seasoning.

Place the chicken back in the frying pan and scatter over the breadcrumb mixture. Place it in the oven and bake for 25 minutes.

Serve with steamed greens or lightly dressed salad leaves.



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