Mac 'n' Cheese – vegan style

Ingredients (Serves 4):

- 300g/10½oz dried macaroni
- 2 leeks
- 45g/1½oz dairy-free spread/butter
- 45g/1½oz flour/cornflour
- 600ml/ 1-pint cashew milk or another dairy alternative
- 1 tsp Dijon mustard
- 200g/7oz vegan cheddar alternative, grated
- 2 rashers vegan bacon (can be substituted with mushrooms, sliced)
- 60g/2¼oz breadcrumbs
- 1 red pepper, sliced
- salt and freshly ground black pepper
- Nutritional yeast

Make:

1. Preheat the oven to 200C/180C Fan/Gas 6. Bring a large pan of salted water to the boil and add the macaroni. Cook for 5 minutes then drain.
2. Shallow fry the facon or mushrooms (sliced) in a pan for a couple of mins. If using facon cut into small pieces and set aside.
3. Shallow fry the red sliced pepper, in same pan, for couple of mins then set aside.
4. Meanwhile trim the leeks, discarding the green parts, then thinly slice. Melt the spread in a large saucepan, add the leeks and cook gently for 5 minutes, or until soft.
5. Add the flour/cornflour and cook for 2 minutes, stirring constantly.
6. Add the milk little by little, stirring constantly, then cook gently for 5 minutes, stirring all the time until the sauce is thickened.
7. Add half the cheese and the mustard then simmer slowly until the cheese melts.
8. Season with salt and pepper.
9. Add the pasta to a large ovenproof serving dish. Sprinkle over the facon (or mushrooms) and red pepper slices.
10. Pour the sauce mixture over the pasta.
11. Sprinkle over the breadcrumbs, grated cheese and nutritional yeast.
12. Bake for 25 minutes until golden-brown.