

Macaroni

Cheese

# Macaroni Cheese

Preparation time: 10 minutes

Cooking time: 40 minutes

Makes: 2 portions

## Ingredients

125ml Renastep™ (1 bottle)
100g macaroni pasta
10g vegetable margarine
10g plain flour
40g full fat garlic and herb soft cream cheese

20g emmental cheese 2g wholegrain mustard pinch of ground black pepper ½ tsp ground nutmeg

#### Method

- 1. Preheat oven to 190°C/375°F/Gas Mark 4.
- 2. Place the macaroni into a saucepan of boiling water. Boil for 9-10 minutes whilst stirring occasionally.
- 3. Meanwhile, place the vegetable margarine into a saucepan and heat on low until melted.
- 4. Add the flour to the pan and stir until the mixture forms a smooth paste. Cook on a low heat for approximately 2 minutes.
- 5. Pour half of the Renastep into the pan and allow to boil without stirring.
- 6. Stir until the mixture blends smoothly and then beat with a whisk. Add the remaining Renastep to the mixture and stir in until it is all combined.
- 7. Take off the heat and stir in the soft cream cheese, emmental cheese, wholegrain mustard and pepper.
- 8. When the pasta is cooked, drain and add the sauce. Stir well until it is all combined together.
- 9. Place the mixture into an oven proof dish, sprinkle with nutmeg and bake in the oven for 25 minutes.

# Nutritional Information

Nutrient		per portion	per 100g
Calories	kcal	440	285
Protein	g	12.8	8.3
Sodium	mg/mmol	171 / 7.3	111 / 4.8
Potassium	mg/mmol	179 / 4.5	116 / 2.9
Phosphorus	mg/mmol	204 / 6.5	132 / 4.2
Calcium	mg/mmol	167 / 4.2	108 / 2.7

## Dietitian's notes





Renastep is a Food for Special Medical Purposes and must be used under medical supervision Renastep is a ready to use feed for the dietary management of kidney disease from 3 years of age onwards. Renastep contains **milk** and **fish**. Refer to labels for allergen and other product information.

This recipe has been specifically designed for the dietary management of kidney disease.



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