



Macaroni and Cheese with Mushroom Cream Sauce

150g macaroni
80g **HACO Mushroom Cream Soup**
30g Cheddar, grated
20g Swiss cheese, grated
1 tbsp truffle oil
½ tbsp **HACO All-purpose Seasoning**
Salt & black pepper to taste

- Bring a large pot of water to a boil. Cook the macaroni according to the package directions. Drain and let cool, then transfer to a large bowl.
- In a medium saucepan, heat the **HACO Mushroom Cream Soup** over medium heat, stirring often to prevent scorching. Whisk in the Cheddar and Swiss, followed by the truffle oil. Add a splash of water if it gets too thick.
- Add the **HACO All-purpose Seasoning** to the bowl of macaroni, and then gradually pour over the cheese sauce. Season with salt and pepper and fold together.
- Transfer the mixture to a 9-by-13-inch baking dish and cover with the onions. Bake until the sides are bubbly and the interior is very hot, about 30 minutes. Serve.



Haco *swiss*