



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳
Vorbereidingstijd: 20 min | **Bereidingstijd:** 10 min | **Totale bereiding:** 30 min

Bertyn producten: [Veggie Mince](#)

Bron: bertyn.eu | Chef: [Chantal Voets](#) | © Chantal Voets

Quick Mac and Cheese

Ingrediënten

- 30 grams of butter (or coconut oil for the vegan version)
- 3 garlic cloves
- 2 tbsps flour
- 1 packet of [Veggie Premium Mince](#)
- fresh oregano
- 300 grams macaroni cooked al dente
- 1 small tbsp dijon mustard
- 50 grams fine parmesan cheese
- 150 grams fine gruyere cheese
- 1 ball of mozzarella

Bereiding

1. Heat the butter or coconut oil in a frying pan over medium heat
2. Add the garlic to this and briefly fry it
3. Sprinkle the flour over and blend this in for 1 min
4. Stir in the finely chopped oregano, macaroni, mustard, cheeses, and half of the mozzarella oat milk, salt and pepper.
5. Mix in the fried seitan mince
6. Bring to the boil
7. Scoop into 4 separate baking bowls or 1 large bowl and add the rest of the mozzarella on top.
8. Leave to brown in the oven for 10 min.