

Scout's Favourite Pink Fish Macaroni

This is still a favourite with my 9 year old daughter. You can use any small pasta shapes for this dish.



2 servings

25 g butter

25 g plain flour

400 ml whole cows' milk

55 g small broccoli florets

140 g boneless, skinless salmon fillet, diced finely

55 g macaroni pasta, cooked

1. Pre-heat the oven to 190°C, 375°F, Gas 5.
2. Place the butter, flour and milk in a medium pan. Whisk over a medium heat until the sauce starts to thicken. Reduce the heat and simmer gently for 2 minutes, stirring occasionally.
3. Add broccoli to the sauce and cook for 3 minutes.
4. Stir in the salmon and cook for a further minute.
5. Gently stir in the cooked macaroni and 2/3 of the cheese. Pour into an ovenproof dish.
6. Mix together the remaining cheese and breadcrumbs and scatter over the top.
7. Bake for 15-20 minutes until bubbling and golden.

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