

Greek-style Mac'n'cheese with Swiss Chard and tomatoes

Makaron kon kezo, pazi y tomat al orno

Here is an enticing new version of the traditional Rhodesli mac'n'cheese. The macaroni is baked with a luscious creamy blend of Greek cheeses, nutritious eggs and ribbons of velvety Swiss chard, roasted cherry tomatoes and fresh dill. This winter comfort food is super easy to whip up for a family dish packed with flavour – pure deliciousness! Try it this weekend and serve with a zingy salad.

For the tomatoes:

½ punnet cherry tomatoes, cut in half

2 tbsp olive oil

1 head of garlic

salt and black pepper

few leaves fresh basil

1 tbsp olive oil or melted butter

2 tbsp pain dried bread crumbs

500g (1lb 2oz) elbow macaroni or penne

½ cup heavy cream or Greek yogurt

8 eggs, lightly beaten

1 cup grated kefalotyri, kashkaval or any sharp hard cheese

1 cup ricotta, drained or cream cheese

½ tsp salt and ½ tsp ground black pepper

2 cups Swiss chard, washed, dried, sliced into ribbons

⅓ cup fresh dill, roughly chopped

For the topping:

2 tbsp grated sharp cheese

1 tbsp dried breadcrumbs

few knobs of unsalted butter

Preheat the oven 180°C (350°F).

Roast the tomatoes with the olive oil, head of garlic cut side down, season with some salt and pepper and scatter some basil leaves, for about 20 minutes. Scoop up just the tomatoes and set aside.

Reduce the oven temperature to 160°C (325°F). Brush a 35x25cm (14x10”) earthenware ovenproof baking dish lightly with oil and sprinkle breadcrumbs around the dish.

Bring a large pan of generously salted water to a boil. Cook the pasta according to packet instructions until just tender but retaining some bite.

Drain the pasta and toss it in a large bowl with the remaining olive oil. Set aside. Place the prepared dish in the oven for 5 minutes to heat.

Combine the cream, eggs and all the cheeses in a bowl. Season with salt and pepper. Pour the mixture over the cooked pasta and fold in well. Toss in the ribbons of Swiss chard, half of the roasted tomatoes and the dill.

Remove the heated dish from the oven and immediately pour in the pasta mixture. Smooth the surface with the back of a spoon. Scatter the remaining cherry tomatoes. Top with the grated cheese, breadcrumbs and a few knobs of butter. Bake for 30 minutes or until set and the top is golden brown. Serve hot.