

MARCH 2024

# SPRING TERM

## SECONDARY PARENT NEWSLETTER

### FEATURED THIS TERM:

[Welcome Back](#)

[Festive Update](#)

[Seasonal Recipe](#)



### **Hello Spring!**

We hope everyone had a restful half term break and you are ready for the second half of the Spring Term.

We have a fantastic choice of menus to suit everyone's tastes which run in 3-weekly cycles.

Each of our menus have been especially created with your school in mind and offer exciting and varied hot dishes, packed full of flavour and nutrition.

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We love to hear feedback on the service we provide so please do get in touch by sending any questions or comments to:

[enquiries@olivedining.co.uk](mailto:enquiries@olivedining.co.uk) or call our head office on: 01959 564 700

We are also on Instagram and Twitter so do follow the online Olive Dining family where you can stay updated with all our latest news and activities!  

We are looking forward to the rest of our Spring Term, which includes our upcoming Easter Treat Week!

Our teams will have some delicious cakes and bakes ready for students to enjoy before they break up for Easter.

We hope they enjoy them.



# MAC'N'CHEESE

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**MAKES:** 5

**PREP TIME:** 10 MINS

**COOK TIME:** 25 MINS

### INGREDIENTS:

- 300ML MILK, SEMI SKIMMED
- 200G PASTA, MACARONI
- 75G CHEDDAR CHEESE, GRATED
- 30G PLAIN FLOUR
- 30G MARGARINE
- 20ML DOUBLE CREAM
- SALT & PEPPER

### METHOD:

1. PREHEAT OVEN TO 180C.
2. COOK MACARONI AS DESCRIBED ON THE PACKAGE.
3. WHILE MACARONI IS COOKING, PREPARE THE SAUCE.
4. IN A SAUCEPAN, HEAT THE MARGARINE OVER A LOW HEAT.
5. ADD FLOUR AND COOK FOR 1-2 MINUTES.
6. WHISK THE HOT MILK INTO THE MIXTURE UNTIL SMOOTH AND THE SAUCE THICKENS.
7. MIX HALF THE CHEDDAR CHEESE AND CREAM INTO THE SAUCE.
8. SEASON WITH SALT AND PEPPER, THEN REMOVE FROM HEAT AND SET ASIDE.
9. DRAIN THE MACARONI AND MIX WITH THE WHITE SAUCE.
10. SPRINKLE WITH THE REMAINING CHEESE AND BAKE UNTIL GOLDEN BROWN.
11. GARNISH WITH SPRIGS OF BASIL AND SERVE.