

กินดี มีสุข Eat Well, Live Well.

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Macaroni and Japanese Curry with Cheese

Ingredients

- Macaroni 200 g
- Potato 1
- Carrot 1/2
- Onion 1
- Red Apple (peeled and chopped into small dices) 1
- Instant Curry 3 cubes
- **RosDee Beef Flavour** 2 tsp
- Mozzarella Cheese 1/2 cup
- Cherry Tomatoes 3
- Water 2 cups
- Parmesan Cheese for Sprinkling

Our Product



RosDee
Beef Flavour
รสดีรสเนื้อวัว

Cooking Method

1. Boil macaroni in boiled water approximately 7 minutes. Add a little bit of oil and salt. Then, put it in cold water and set it aside.
2. Boil potato and carrot until soft, then grind them.
3. Use a pan to stir-fry onion until soft. Add water and the ground potato and carrot as well as the apple dices. Then, add the curry cubes and melt them, and add **RosDee Beef Flavour**. Simmer until thick.
4. Mix macaroni and the curry together. Then, add a bit of mozzarella cheese.
5. Pour the mixture into a baking bowl, sprinkle the rest of mozzarella and a bit of parmesan cheese.
6. Put it in the oven and bake at 180°C for approximately 10 minutes. Serve with cherry tomatoes.