

กินดี มีสุข Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



# 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  
รสดี สาคี ไส้เนื้อ

## 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.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

