

## **Cheesie Sauce**

### **Ingredients**

150 mls of Prozero milk

2 teaspoons of cornflour

10 g of butter

15 g of Bisto Cheese sauce granules\*

\*check protein content on label

### **Method**

1. Put all the ingredients into a small saucepan and stir well using a small balloon whisk.
2. Keep whisking until the sauce simmers and it becomes smooth and thickens.
3. Can use on top of a pizza, toasted sandwiches, or a dip or sauce for vegetables
4. If you require a thinner sauce, just add a little more Prozero milk at the end of cooking.

**Taken from Quick 'n' Easy recipe Prozero Booklet by Vitaflo**