



# Make your own...

## Cheesy Pasta Bake

Ingredients:

- ✓ 250g pasta
- ✓ Broccoli
- ✓ Pepper
- ✓ 40g Butter
- ✓ 40g Plain Flour
- ✓ 600ml / 1 Pint Milk
- ✓ Small block of Cheddar

## Instructions:

1. Grate the cheese and set aside.
2. Cook the pasta in a large saucepan of boiling salted water for 8-10 minutes. Drain well and set aside.
3. Dice the pepper and separate the broccoli into florets, toss in a frying pan with a knob of the butter on a low heat until softened and set aside.
4. Melt the rest of the butter over a low heat in a saucepan. Add the flour and stir to form a paste (roux), cooking for a few minutes.
5. Gradually whisk in the milk, a little at a time. Cook for 10-15 minutes to a thickened and smooth sauce.
6. Meanwhile, preheat the oven to gas mark 4/200°C.
7. Remove the sauce from the hob, add most of the cheese and stir until it is well combined and melted.
8. Add the pasta, peppers and broccoli to the sauce and mix well. Transfer to a suitably sized oven dish.
9. Sprinkle over the remaining cheese and place the dish into the oven. Cook until the cheese is browned and bubbling. Serve straightaway.

