





Pasta Bake





Ingredients

250  
250 grams pasta shapes

400  
400 millilitres milk

50  
50 grams butter

40  
40 grams plain flour

125



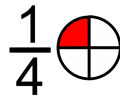
125 grams grated cheese

125



125 grams cooked ham

4



4 cherry tomatoes, cut into quarters



Salt and pepper

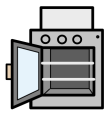
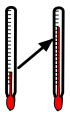
25



25 grams parmesan cheese



Instructions

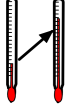



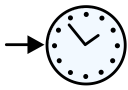



200°C













6






Preheat oven to 200C / gas mark 6.


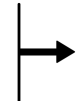

 Heat  a large  pan  of water  until  boiling.

 Add  pasta  and  cook  according to  packet  instructions.

 Melt  the butter  over a  low  heat.

 Add  the flour  and  mix  well.

 Cook  mixture  for  1  minute.

 Remove  from  heat.

 Stir in  the milk  a little at a  time  to make  a smooth  sauce.

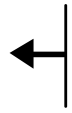


Put

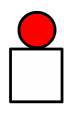


the

pan



back



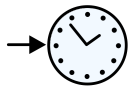
on the



heat.



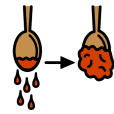
Stir



until



the sauce



thickens.



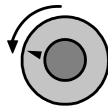
When



the sauce



boils,



turn down

the heat.



Cook



the sauce

for

1 - 2

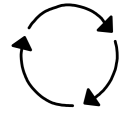
minutes,



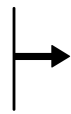
stirring



continuously.



Remove



from the



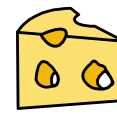
heat

and



stir

in the



cheese,



ham

and



tomatoes,



adding



salt and pepper

to



taste.



Drain

the



pasta

and



mix



with the

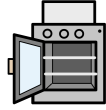


sauce.



Place

in an



ovenproof



dish

and



sprinkle



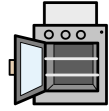
with

parmesan.

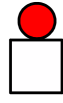


Bake

in the

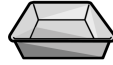


oven,



on

a



baking tray.



Bake

for

20 minutes.

