

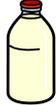


Pasta Bake



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



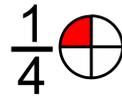
4

cherry tomatoes,



cut

into



quarters



Salt and pepper

25



25

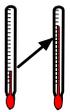
grams



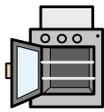
parmesan cheese



Instructions



Preheat



oven

to

200°C

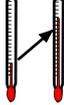
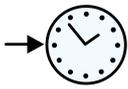
200C

/

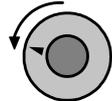


6

gas mark 6.

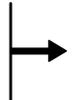
 Heat  a large  pan  of water  until  boiling.

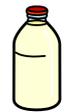
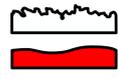
 Add  pasta  and  cook  according to  packet instructions.

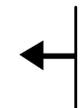
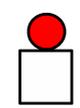
 Melt  the butter  over a low  heat.

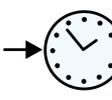
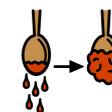
 Add  the flour  and  mix well.

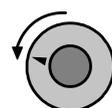
 Cook  mixture  for 1  minute.

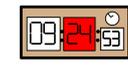
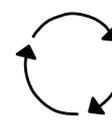
 Remove  from  heat.

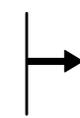
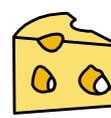
 Stir in  the milk  a little at a  time  to make  a smooth  sauce.

 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,

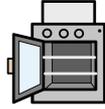
 ham  and tomatoes,  adding  salt and pepper  to taste.

 Drain  the pasta  and  mix  with  the sauce.



Place

in an



ovenproof



dish

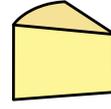
and



sprinkle



with

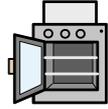


parmesan.

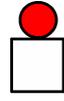


Bake

in the



oven,



on

a



baking tray.



Bake

for

20 minutes.

