

Cheesy pasta bake

A lovely cheesy warming dish. Try adding other ingredients, such as chicken and spinach, or bacon and mushroom.

Ingredients

250g/9oz pasta (macaroni, penne or fusilli work well)
40g/1½oz butter or margarine
40g/1½ plain flour
600ml/1pint 1½fl oz milk
250g/9oz grated cheddar cheese

Method

1. Cook the pasta in a large saucepan of boiling salted water for 8-10 minutes; drain well and set aside.
2. Melt the butter/margarine over a medium heat in a saucepan slightly larger than that used for the pasta. Add the flour and stir to form a roux, cooking for a few minutes.
3. Gradually whisk in the milk, a little at a time, stirring all the time. Cook for 10-15 minutes to a thickened and smooth sauce continuing to stir frequently.
4. Meanwhile, preheat the grill to hot.
5. Remove the sauce from the hob and add 175g/6oz of the cheese and stir until the cheese is well combined and melted.
6. Add the pasta to the sauce and mix well until all the pasta is coated in sauce. Transfer to a deep suitably-sized ovenproof dish.
7. Sprinkle over the remaining cheddar and place the dish under the hot grill. Cook until the cheese is browned and bubbling.