

# Cheesy Pasta Bake

## Ingredients

100g pasta shapes (cooked at home and brought in cold)

100g cheese (grated at home)

25g butter

25g plain flour

250ml milk

Tomato/ herbs to garnish

## Process

1. Place the fat, flour and milk into a sauce pan.
2. Turn the hob on to a medium heat.
3. Take a balloon whisk and whisk the sauce constantly until it starts to thicken.
4. Reduce the heat and allow the sauce to simmer for 2 minutes.
5. Stir in 75g of the cheese.
6. Turn on the grill.
7. Take the precooked pasta and stir into the sauce.
8. Mix thoroughly.
9. Place into an oven proof dish.
10. Sprinkle the remaining cheese over the top of the sauce and herbs if used.
11. If using tomato, slice thinly and place on top of the pasta sauce.
12. Place under the grill.
13. Allow the cheese to melt and go golden brown.

**Remember to bring an oven proof dish to take the product home!**