**Pasta Bake**

**For a delicious dinner, pasta is the ultimate yummy food. A pasta bake is a brilliant way to make large amounts of food to feed all your friends. They’ll love the gorgeous sauce and crunchy topping!**

 **Equipment**

**Large saucepan**

**Medium saucepan**

**Wooden spatula**

**Grater**

**Colander**

**Ovenproof dish**

**Baking tray**

**Measuring jug**

 **What you need:**

 **250g pasta shapes**

**¼ tsp salt**

**55g butter**

**40g plain flour**

**450ml milk**

**125g cheddar cheese, grated**

**125g cooked ham, roughly chopped**

**4 cherry tomatoes, cut into quarters**

**Salt and freshly ground black pepper**

**25g parmesan cheese, freshly grated**

 **For a change!**

**Add 115g sweetcorn and 220g canned tuna, drained and flaked to the pasta.**

 **Directions**

1. **Preheat the oven to 200 C/ gas mark 6. Heat some water in the large saucepan. Add salt and bring boil.**
2. **Add the pasta carefully. Taking care not to splash. Cook the pasta according to the pack instructions.**
3. **Gently melt the butter in a saucepan over a low heat. Add the flour and mix well. Cook mixture for 1 minute and then remove from heat.**
4. **Add in the milk, a little at a little make a smooth sauce. In the back on heat. Stir the sauce thickens so it go lumpy.**
5. **When the sauce boils, turn down heat and cook, stirring, for 1-2 minutes. Remove from heat. Mix in the cheddar ham and tomatoes. Season.**
6. **Drain the pasta. Mix with the sauce. Place in ovenproof dish and sprinkle with parmesan. Bake in oven, on a baking tray, for 20-25 minutes.**