

Serves
4

Cheesy Pasta

This is a staple dish on our school menu!
It's easy to make and a great meal option for all ages.



Ingredients list

75g Pasta Twists (we use a mix of normal and wholemeal)

- **Cheese Sauce:**

95g Margarine

95g Plain Flour

1200ml Milk

375g Grated Mature Cheese

- **Topping:**

60g Grated Mature Cheese



Method

1. Cook the pasta in plenty of water for 8-10 minutes.
2. Drain and refresh the pasta with cold water.
3. To make the cheese sauce, melt the margarine in a pan.
4. Add the flour to the margarine to make a roux.
5. Add warm milk to the roux gradually, stirring all the time.
6. Whisk the sauce until smooth and remove from the heat.
7. Stir in the grated cheese and season to taste.
8. Add the sauce to the pasta and place it in an ovenproof dish.
9. Sprinkle the remaining cheese over the top and finish in the oven on Gas Mark 6 or 200°C for 20 minutes until golden brown.