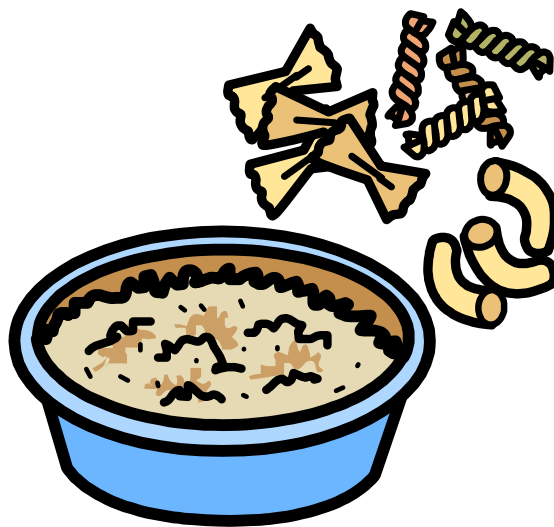
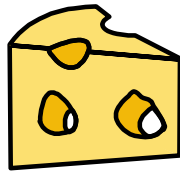


Cheese



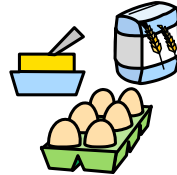
pasta bake



cheese

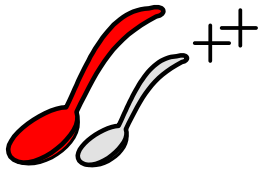


pasta bake



Ingredients:

3



3 tablespoons

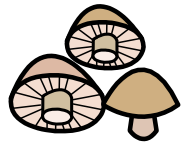


oil



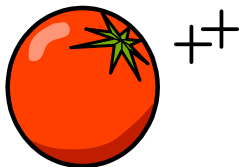
225

gram



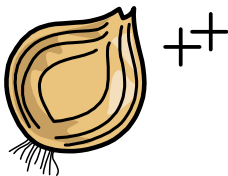
mushrooms

4



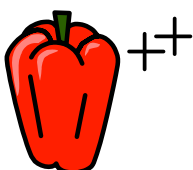
4 tomatoes

3



3 onions

2



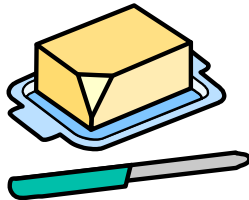
2 peppers



225

gram

pasta



15

gram

butter

15



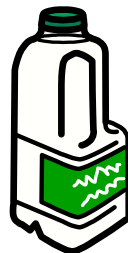
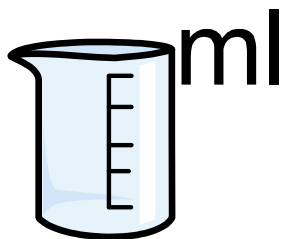
15

gram

plain

flour

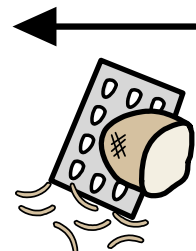
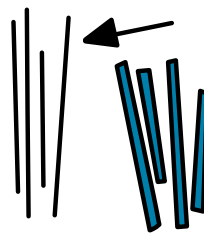
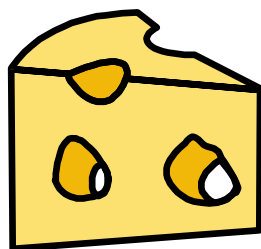
300



300

ml

milk



75

gram

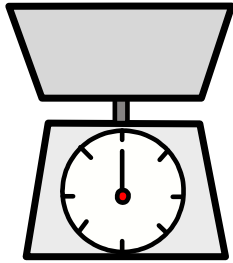
cheese

finely

grated



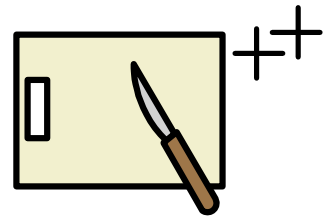
Equipment



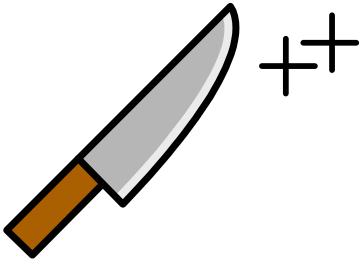
scale



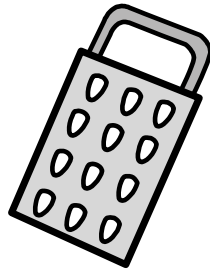
measure jug



chopping boards



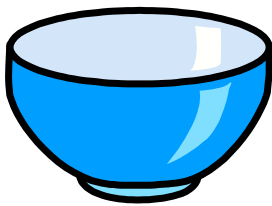
knives



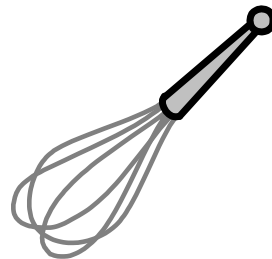
grater



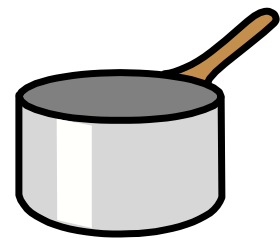
frying pan



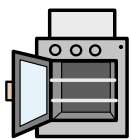
bowl



whisk



pan

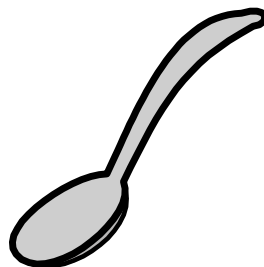


oven

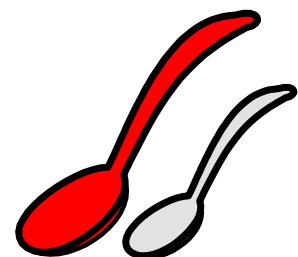
proof



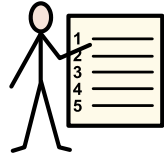
dish



spoon

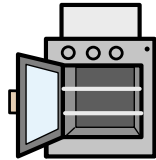


tablespoon



Method:

1



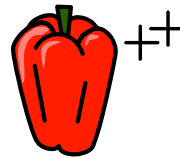
190°C

1 Preheat oven 190c

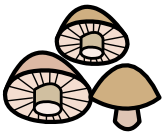
2



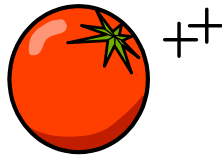
+



2 Peel and chop onions, peppers,

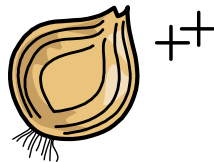


+

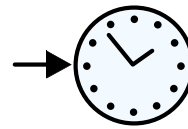


mushrooms and tomatoes

3

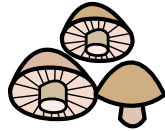


+

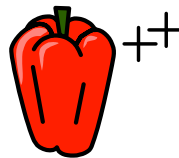


3 Fry onions and garlic until brown

3

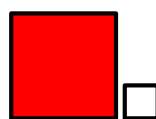


+



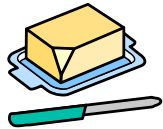
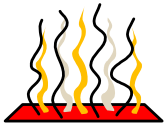
3 Add mushrooms and peppers to pan

4



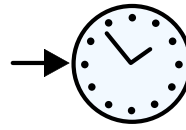
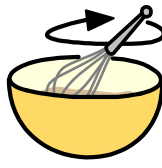
4 Cook pasta in a large pan

5



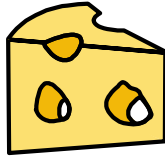
5 Heat butter in pan, add flour

6



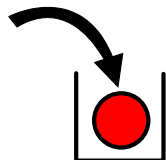
6 Gradually add milk, whisking until thicken

7



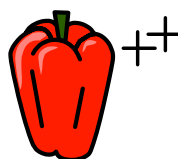
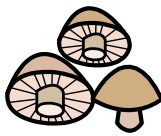
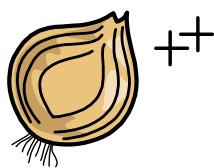
7 Stir in cheese and pepper

8



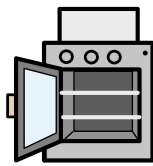
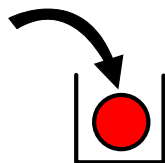
8 Stir cooked pasta into cheese sauce

9



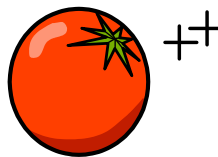
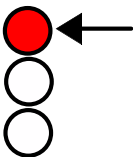
9 Add onions, mushrooms and peppers

10



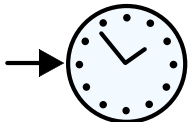
10. Spoon into oven proof dish

11



11. Top with sliced tomatoes

12



12. Bake until golden and bubbling