



Cheesy Pasta (for 4)

Ingredients

300g dried pasta

75g butter

¼ tspn mustard

50g plain flour

600ml milk

Salt and pepper

300g grated cheese

Method

Cook the pasta in a pan of boiling water 10-12 mins. Drain and set aside.

Melt the butter in the saucepan, add the flour and stirring continuously cook for 2-3 minutes to make a roux.

While continuing to stir add the milk a little at a time. If there are any lumps make sure you stir thoroughly to remove them (use a whisk if needed). The sauce will thicken as you cook . When its thick take it off the heat and stir in 100g of the grated cheese until melted in. Add mustard, salt and pepper.

Stir the pasta into the cheese sauce.