

# Vegetable & Pasta Gratin

## *Ingredients*

- 100g (4oz) pasta spirals (or any other favourite shape)
- 100g (4oz) grated cheese
- 50g (2oz) butter
- 50g (2oz) flour
- 500 mls (1/2 pint) milk
- Selection of vegetables e.g.
  - 3 floret of broccoli
  - 1 leek, sliced
  - 1 small can sweet corn
  - 50g (2oz) red pepper, sliced
  - 100g (4oz) French chopped beans

## *Preparation*

1. Cook the pasta in boiling lightly salted water for 5 minutes, stir in the vegetables and simmer for a further 5 minutes. Drain well.
2. Make the sauce by putting all the ingredients in a pan and stirring over a gentle heat, with a balloon whisk until thick. Season to taste and add  $\frac{3}{4}$  of the cheese.
3. Mix the pasta and vegetables with the sauce. Put in an ovenproof dish and sprinkle with remaining cheese.
4. Bake for 20 minutes at Gas 5, 180c until golden.

Any selection of vegetables can be used. If you are in a hurry frozen vegetables can be used instead.