



Spinach, Leek & Cheese Pasta Bake

What to collect	
Ingredients	Equipment
250g pasta	frying pan
1 leek, sliced	large & medium saucepan
45g butter	grater
45g plain flour	metric measuring spoons
1 tablespoon grainy mustard	chopping board
pinch nutmeg	knife
500ml milk	
175g cheddar, grated	
handful fresh breadcrumbs	
200g spinach, shredded	
olive oil	

What to do

1. Place a drizzle of olive oil into a frying pan with the leeks, cook on low heat until they are soft. Place spinach into the pan with the leeks and cook till just wilted.
2. Heat oven to 190C.
3. Cook a packet of pasta according to the directions.
4. In a separate pan make the cheese sauce by melting butter, then stirring in the flour, mustard & nutmeg to form a paste. Cook for a minute and then pour in the milk, a little at first, then the rest.
5. Whisk until all the lumps have disappeared. Stir over a gentle heat for a few minutes until it thickens and starts to bubble at the edges, give it a couple more minutes and then remove from the heat.
6. Stir 2/3 of the grated cheese into the sauce until melted.
7. Put the spinach, pasta & leeks into the pan with the cheese sauce and mix thoroughly. Turn out into an ovenproof dish.

- 8. Mix the breadcrumbs with the remaining cheese and then scatter on top.**
- 9. Place in the oven for 20-30 minutes until golden & bubbly.**