

CREAMY PASTA BAKE

Equipment; saucepan, frying pan, chopping boards, knife, garlic crusher, wooden spoon, grater, colander, measuring jug

Ingredients;

150g pasta – add to saucepan when water boils

1 onion – chopping board

1 clove of garlic – chopping board

6 rashers streaky bacon – chopping board

1/2 red pepper – chopping board

75g cheese - grater

150ml single cream – measuring jug

2-3tbsp milk – may need stage 5

Salt and pepper for seasoning

Oil for frying

Method;

1. Cook the pasta in a pan of boiling salted water for about 12 minutes, according to the packet instructions.
2. Meanwhile, chop the bacon and finely dice the onion and pepper. Crush the garlic.
3. Fry ingredients in a pan until cooked.
3. Grate the cheese.
4. When the pasta is cooked drain and return it to the pan.
5. Stir in the bacon, onion, garlic, peppers, cheese and cream and cook over a **LOW** heat, stirring, for 1-2 minutes, until the sauce is just warmed through. (If the sauce is too thick, thin it by adding a little milk.)

Season with salt and pepper to taste.