Recipe

cheesy leek pasta bake

Get ready to fall in love with our irresistible cheesy leek pasta bake! We take the time to caramelise onions and leeks, transforming them into a luscious bechamel sauce. Combined with pasta and topped with mouthwatering cheddar cheese, this dish bakes to perfection, turning golden and bubbly. Pair it with some bread and a side of veggies for the ultimate comfort meal.

Ingredients

600g cooked pasta

300g cheddar - grated

30g panko breadcrumbs

60g of butter

½ onion - chopped

400g leek - chopped

4 cloves of garlic - finely chopped

20g plain flour

535ml milk

100ml double cream

2g nutritional yeast

Method

preheat oven to 180°C

on a medium heat add butter to a wide based pan and allow to melt

add onions and leek and allow to gently soften and caramelise for at least 20 minutes, stirring occasionally until they are golden

add garlic and mix well until combined and cook for a further 3 minutes

add flour and mix well until everything is coated

add ¼ of the milk and mix well until a paste is formed

add more milk bit by bit mixing well in between and giving 5 minutes to allow the sauce to thicken

once all milk is added, add in the cream and nutritional yeast and your sauce is ready

combine pasta sauce with cooked pasta and spoon into a baking dish

top with grated cheese and panko breadcrumbs and bake at 180°C for 40 minutes until bubbling hot and golden on top

Please note: This recipe is correct at the time of publication on 21/09/2023. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

Nutritious delight with every bite

e. hello@nurserykitchen.co.uk t. 01245 808080
nurserykitchen.co.uk @nurserykitchen