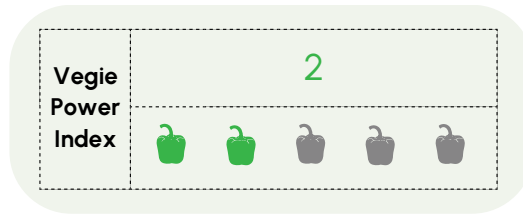


# Vegetable Pasta Bake



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Green	Everyday	Green	Green	Green	Green	Green	Amber

**PREP/COOKING TIME: 65 MINUTES**

**BASED ON: 10 SERVES**

## INGREDIENTS

	SERVES 10	SERVES 20	SERVES 30
Carrots, peeled and diced	145g	365g	725g
Turnips, peeled and diced	145g	365g	725g
Sweet potato, peeled and diced	145g	365g	725g
Zucchini, de-seeded and diced	145g	365g	725g
Paprika	7g	17.5g	35g
Turmeric	7g	17.5g	35g
Cumin	7g	17.5g	35g
Coriander	7g	17.5g	35g
Vegetable oil	145mL	365mL	725mL
Butter, unsalted	70g	175g	350g
Plain flour	70g	175g	350g
Reduced fat milk	430mL	1075mL	2150mL
Macaroni pasta, cooked	290g	725g	1450g
Light tasty cheese, shredded	290g	725g	1450g

## METHOD

1. Preheat oven to 180°C
2. Toss vegetables in combined spices and oil and bake until soft (30-40 minutes)
3. Melt butter in pot, add flour and cook for 3 minutes stirring with a wooden spoon until it has slightly changed colour, gradually add milk over the heat
4. Bring to the boil
5. Mix vegetables, pasta and sauce together then pour into a baking dish and sprinkle with light shredded cheese over the top
6. Bake in oven until golden brown.

*This recipe has been sourced from FOCiS*