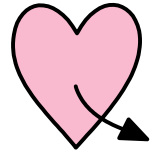
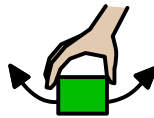
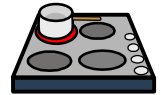
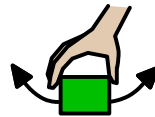
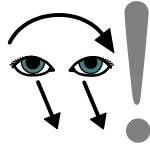
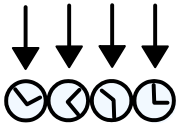


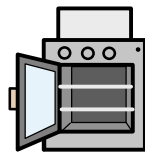
Follow the recipe to make pasta bake.



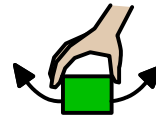
You can use any pasta sauce you want.



Always be careful when using the hobs



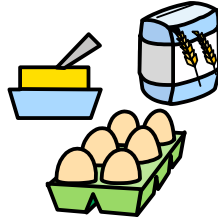
and the oven because they are hot,



ask an adult for help and use



oven gloves.



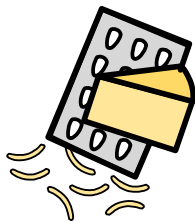
Ingredients



- pasta



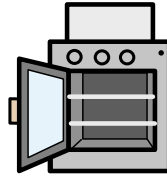
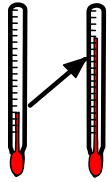
- sauce



- grated cheese

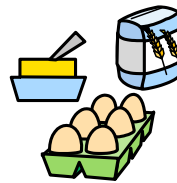


Pasta recipe



160°C

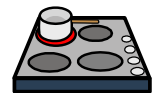
Preheat the oven to 160c



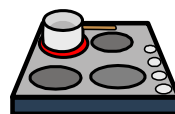
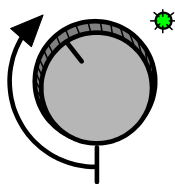
Find ingredients



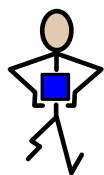
Find saucepan, colander, dish, spoon and bowl



Fill saucepan with water and put on hob



Turn on hob



Bring water to the boil



Carefully add pasta to the saucepan



Boil for 10 minutes



Put



colander



into

the



sink

and



carefully



pour



water

and



pasta



in



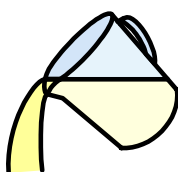
Gently



shake



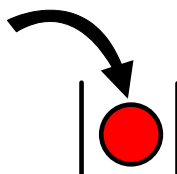
colander



Pour



pasta



into



dish

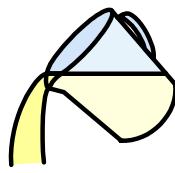


Open

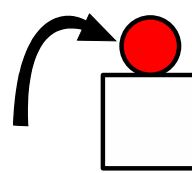


sauce

and



pour



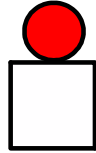
onto



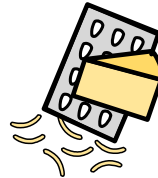
pasta



Sprinkle



on



grated cheese



Mix



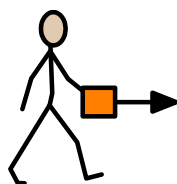
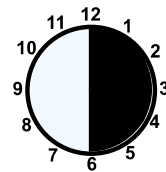
Bake

for

20 minutes

-

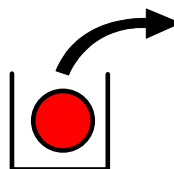
30 minutes



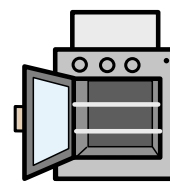
Take



dish



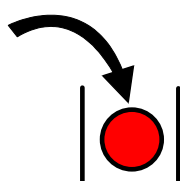
out of



oven



Serve



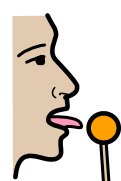
into

a

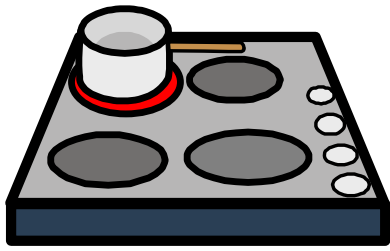


bowl

and



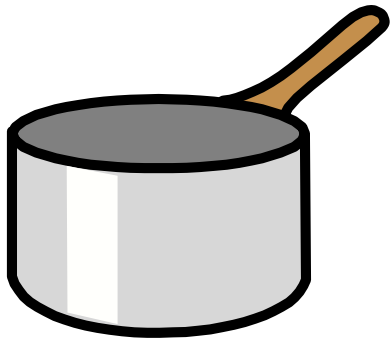
taste



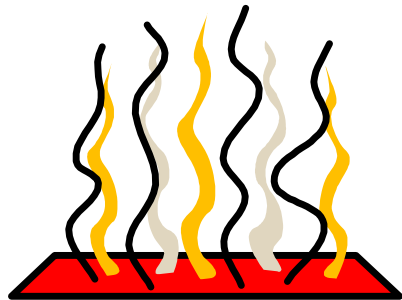
hob



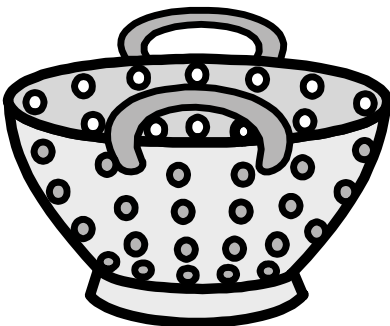
spoon



saucepan



hot



colander



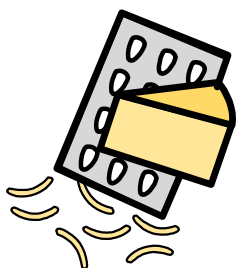
bowl



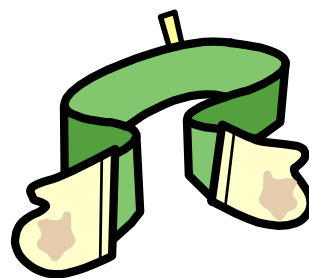
pasta



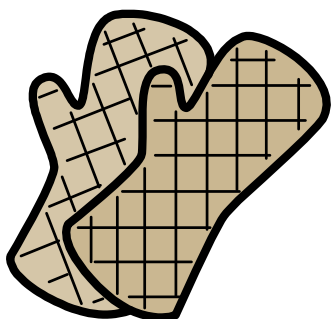
sauce



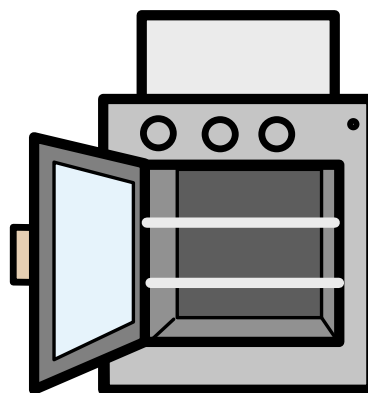
grated cheese



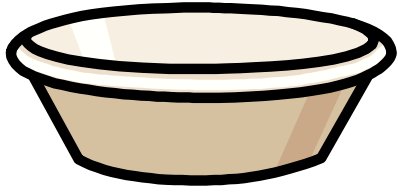
oven gloves



oven gloves



oven



dish