

Broccoli and cherry tomato cheese bake



Ingredients

- 450g broccoli, cut into florets
- 225 cherry tomatoes, washed
- 25g butter
- 25g plain flour
- 600ml (1 pint) milk
- 1 tablespoon wholegrain mustard
- 225g cheddar cheese, grated

How to cook me

- Preheat the oven to 200°C 400°F Gas 6
- Wash the broccoli florets in cold water, then cook in boiling water for 5-10 minutes. Drain well and place in an ovenproof dish. Arrange the cherry tomatoes in the dish.
- To make the cheese sauce, melt the butter in a small pan, then add the flour, and cook until the texture and colour are sandy. Add the milk and stir continuously until thickened and smooth. Add the mustard and most of the cheese (reserving some for the top), and remove from the heat.
- Pour the sauce over the broccoli and tomatoes, sprinkle the remaining cheese over the top, and bake in the preheated oven for 10 minutes, or until the cheese has melted and browned.