Creamy Pasta Casserole

Preheat oven to 350°F. Prepare pasta as directed on package, except add green beans the last 3 minutes of cooking. Strain and place in large bowl. Stir in ham and green onions.

Bring soymilk and soy margarine to boil in medium pan. Carefully pour into blender. Add soy Parmesan Cheese, flour, and pepper. Cover and puree 15 seconds or until mixture is creamy and smooth. Pour sauce over pasta and mix until blended. Place in 13x9x2-inch pan. Sprinkle tomatoes over pasta. Mix bread crumbs and soy cheddar cheese in small bowl. Sprinkle over tomatoes. Bake at 350°F for 20 minutes or until sauce is hot and bubbling.

*To make bread crumbs, place bread slices in blender or food processor and pulse to a fine crumb.

**Yield: 6 servings**

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