

World Pasta Day

25/10/2018



Tomato and mascapone pasta

SERVES 10



70490	Everyday Favourites Italian penne rigate	650g
01623	Everyday Favourites diced onions	200g
04505	Everyday Favourites sliced mixed peppers	400g
29530	Everyday Favourites tomato and mascarpone cooking sauce	1ltr
02652	Everyday Favourites grated mild coloured cheddar	300g

- Bring a pan of water to the boil, once boiling add the pasta and cook until tender. Then drain.
- Whilst the pasta is cooking in another pan, add the onions and peppers, and dry fry until tender. Then add the tomato and masarpone sauce and bring to the boil.
- Once boiling and the pasta is cooked, fold the pasta through the sauce, then place in an oven proof tray and sprinkle with cheese.
- Place in a hot oven and bake until cheese is golden.

DID YOU KNOW:

ACCORDING TO THE INTERNATIONAL PASTA ORGANISATION, THERE ARE MORE THAN 600 DIFFERENT SHAPES OF PASTA PRODUCED THROUGHOUT THE WORLD!

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Chorizo mac & cheese

SERVES 10



01587	Everyday Favourites salted butter	20g
31450	McDougalls plain flour	20g
79634	Arla UHT semi skimmed milk	200ml
70382	Chef William whole cloves	2g
29529	Everyday Favourites bay leaves	1g
36168	Il Pesatore mini chorizo barbecue	80g
	Everyday Favourites garlic purée	5g
52495	Il Banchetto white wine	50ml
	Mixed mushroom variety	100g
22749	Everyday favourites dried parsley	5g
38140	Vegan grated parmesan	50g
70488	Everyday Favourites Italian macaroni	100g
06767	Everyday Favourites natural breadcrumbs	25g

- Melt the butter in a heavy bottomed pan. Then add the flour cook gently whilst slowly adding the infused milk. Whisking the mixture continuously until smooth.
- In a separate pan sweat down the diced chorizo and garlic. Once the oils start to seep out of the chorizo add the mushrooms.
- Deglaze the pan with white wine and reduce down. Then add the béchamel, grated parmesan and chopped parsley.
- Cook the pasta for approximately 9 minutes in salted boiling water. Once cooked drain and fold the macaroni through the sauce until the pasta is evenly coated.
- Place the contents of the pan into an oven proof dish, top with the remaining chorizo, parmesan and bread crumbs.
- Bake in a hot oven for around 15 minutes until golden on top.

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