

3 INGREDIENT PASTA SAUCES

Each serving suggestion serves 4

Creamy Bacon

Ingredients

400g fusilli, uncooked
250g bacon bits
1-2 cloves garlic, crushed
2 tubs President Spring Onion Cream Cheese
Salt and pepper to taste, optional
Fresh spring onion, sliced

Recipe

1. Cook the pasta according to pack instructions.
2. Heat a non-stick frying pan and add the bacon bits. Fry until crispy.
3. Add the garlic and fry for 2 minutes
4. Add the cream cheese and stir until slightly melted. Season to taste.
5. Add the cooked pasta and mix so that the sauce covers the pasta.
6. Serve in a pasta bowl, garnish with spring onion and enjoy!

Creamy Mushroom Pasta

Ingredients

400g tagliatelle, uncooked
500g mushrooms, chopped
1-2 cloves garlic, crushed
2 tubs President Smoked Salmon Cream Cheese
Salt and pepper to taste, optional
Fresh parsley, chopped

Recipe

1. Cook the pasta according to pack instructions.
2. Heat a non-stick frying pan and add the mushrooms. Fry until browned.
3. Add the garlic and fry for 2 minutes
4. Add the cream cheese and stir until slightly melted. Season to taste.
5. Add the cooked pasta and mix so that the sauce covers the pasta.
6. Serve in a pasta bowl, garnish with parsley and enjoy!



Creamy Pesto Pasta

Ingredients

400g penne, uncooked
2 tubs President Plain Cream Cheese
½ cup basil pesto
1 ½ squares of President plain feta cheese
Salt and pepper to taste, optional
Fresh basil leaves

Recipe

1. Cook the pasta according to pack instructions.
2. Heat a non-stick frying pan and add the cream cheese and pesto. Heat until slightly melted.
3. Crumble large chunks of one feta square through the mix (reserve half a square for garnish) then season to taste.
4. Add the cooked pasta and mix so that the sauce covers the pasta.
5. Serve in a pasta bowl, garnish with crumbled feta and basil and enjoy!

Creamy Sweet Chilli Pasta

Ingredients

400g spaghetti, uncooked
250g bacon bits
¼ cup peppadews, sliced
2 tubs President Sweet Thai Chilli Cream Cheese
Salt and pepper to taste, optional
Fresh chives, chopped

Recipe

1. Cook the pasta according to pack instructions.
2. Heat a non-stick frying pan and add the bacon bits. Fry until crispy
3. Add the peppadews and fry for a few minutes.
4. Add the cream cheese and stir until slightly melted. Season to taste.
5. Add the cooked pasta and mix so that the sauce covers the pasta.
6. Serve in a pasta bowl, garnish with chives and enjoy!

*Chef's tip: If the sauce is too thick, add a couple spoons of pasta water.