

5-INGREDIENT CRISPY 'RAVIOLI' SNACKS

Makes 24

Hands-on time: 25 minutes

Hands-off time: 15 minutes

INGREDIENTS

12 slices thick white bread

2 tins (100g each) Pringles Passport Flavours Italian Style Black Pepper and Parmesan Flavour

24 cubes (1cmx1cm) cheddar cheese

2 large eggs, beaten

½ cup melted garlic butter

Serving suggestion:

Tomato sauce, for dipping

Chopped chives

METHOD

1. Preheat the oven to 200°C and line a baking tray with baking paper. Place a cooling rack over the tray and set aside.
2. Remove the crusts off the bread and quarter each slice. **Chef's Tip: Freeze the crusts to make croutons!*
3. Pour the Pringles Passport Flavours Italian Style Black Pepper and Parmesan Flavour into a large zip-seal bag and use the Pringles can to smash the chips to create fine crumbs. **Chef's Tip: The empty can will help to smash the crumbs perfectly!*
4. Pour the Pringle crumbs into a wide rimmed bowl and set aside.
5. Take one square of bread and place a cube of cheddar cheese in the middle. Place another piece of bread over the top and using a fork, seal the edges of the bread together, encasing the cheese in the centre. Repeat with the remaining bread and cheese until you have 24 pockets. **Chef's Tip: Brush some water on the edges to help you seal the bread!*
6. Dip the stuffed bread pockets into the beaten egg and allow the excess to drip off. Dip the pockets into the bowl with the Pringle crumbs, ensuring to cover each pocket generously.
7. Arrange the crumbed 'ravioli' onto the prepared baking rack and using a spoon, generously drizzle the melted garlic butter over them. **Chef's Tip: This will add a punch of flavour!*
8. Place the tray in the oven for 10-15 minutes or until golden and crispy.
9. Arrange the 'ravioli' on a serving platter, sprinkle with chopped chives, serve with tomato sauce and ENJOY!