

# PASTA CHIP 'N DIP 2 WAYS

Serves 4 per variant

Hands-on time: 15 minutes

Hands-off time: 45 minutes

## INGREDIENTS

### For the Mac 'n Cheese Chip 'n Dip:

2 cups (200g) Fatti's & Moni's Bellissimo Elicoidali Ridged Macaroni

3 tbsp olive oil

½ tsp each salt and pepper, to season

¼ cup Parmesan cheese, finely grated

1 tbsp corn flour

½ cup milk

½ cup cream

1 cup cheddar cheese, grated

### Pasta Chips & Quick Tomato Dip:

2 cups (180g) Fatti's & Moni's Bellissimo Farfalle Pasta Bows

⅓ cup olive oil

½ tsp each salt and pepper, to season

¼ cup Parmesan cheese, finely grated

¼ tsp Italian seasoning

2 cloves garlic, crushed

½ tsp sugar

1 tin (400g) chopped tomatoes

6 large basil leaves, chopped

## METHOD

### For the Mac 'n Cheese Chip 'n Dip:

1. Bring a large pot of salted water to the boil, add the Elicoidali Ridged Macaroni and cook for 8-10 minutes. Once the pasta has cooked, strain.
2. Spoon the pasta into a mixing bowl and add the olive oil, half of the salt and pepper and the cheese. Toss to combine.
3. Add the coated pasta to the Philips 7.3L SmartSensing XXL Airfryer set to 200°C and cook for 5 minutes. Flip the pasta over with a spatula and cook for a further 5 minutes until golden and crisp. Let cool on paper towel.
4. Stir the corn flour and ¼ cup of the milk together in a small bowl to form a paste. Heat the remaining milk and cream in a small pot and add the cornflour mixture. Whisk to combine.
5. Bring the mixture up to a gentle simmer and cook for 2 minutes, while continuously whisking. Whisk in the cheese and season with the remaining salt and pepper.
6. Serve the crunchy macaroni chips with the warm cheesy dip and ENJOY!

