

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!

A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, pasta, a fork, a pizza slice, a burger, a tomato, a mushroom, and a knife, arranged around the central text.

Pasta Chips & Quick Tomato Dip:

1. Bring a large pot of salted water to the boil, add the Farfalle Pasta Bows and cook for 8-10 minutes, then strain.
2. Spoon the pasta into a mixing bowl and add half of the olive oil, half of the salt and pepper, the cheese and Italian seasoning. Toss to combine.
3. Add the coated pasta to the air fryer 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. Drain on paper towel
4. Heat the remaining oil and garlic in small pot over low heat and sauté for 2 minutes until golden. Add the sugar and tinned tomatoes and simmer for 10 minutes. Add the basil and use a blender to blend until smooth. Season with the remaining salt and pepper.
5. Serve the crunchy pasta bows with the warm tomato and basil dip and ENJOY!