

CHEESY BOERIE PASTA BAKE

Serves 6

Hands-on time: 15 minutes

Hands-off time: 20 minutes

INGREDIENTS

1 packet (500g) Fatti's & Moni's Bellissimo Penne Rigate Pasta Quills

½ cup Crosse & Blackwell Tangy Mayonnaise

1 tin (410g) cream style sweetcorn

½ cup piquanté peppers, chopped

2 cups cooked and sliced boerewors

1½ cups grated cheddar cheese

Serving suggestion:

Chives, chopped

Seasonal salad

METHOD

1. Preheat the oven to 180°C.
2. In a large pot of salted boiling water, add the Fatti's & Moni's Penne Rigate Pasta Quills. Cook until the pasta is al denté. Reserve 1 cup of pasta water, then strain. *Chef's Tip: Use leftover pasta instead, if preferred!
3. In a 30x20cm baking dish, add the strained pasta, the reserved cup of pasta water, Crosse & Blackwell Tangy Mayonnaise, sweetcorn, piquanté peppers and the sliced boerewors and mix until well combined. *Chef's Tip: Alternatively, swap the boerewors for any cooked protein of your choice!
4. Top with cheese and bake for 20 minutes or until the cheese has melted and slightly browned.
5. Remove the baking dish from the oven and garnish with freshly chopped chives. Serve with a seasonal side salad and ENJOY!