

PIZZA-PASTA SERVED 2 WAYS

Serves 4 per variant

Hands-on time: 10 minutes

Hands-off time: 30 minutes

INGREDIENTS

3 cups (300g) Fatti's & Moni's Bellissimo Elicoidali Ridged Macaroni

For the barbeque chicken pizza-pasta:

2 cups shredded rotisserie chicken

1 cup BBQ sauce

¼ cup store-bought cheese sauce

½ tsp paprika

½ tsp each salt and pepper, to season

1½ cups grated mozzarella cheese

1 small red onion, sliced

For the meat lovers pizza-pasta:

¾ tin (300g) tomato and onion mix

500g cooked mince

2 cloves garlic, crushed

½ tsp each salt and pepper, to season

1½ cups grated mozzarella cheese

1 packet (100g) sliced salami

Serving suggestion:

Fresh chives, chopped

METHOD

1. Preheat the oven to 180°C.
2. Bring a large pot of salted water to the boil and add in the Fatti's & Moni's Bellissimo Elicoidali Ridged Macaroni. Boil rapidly for 9-10 minutes. Drain then dish the pasta into a medium-sized baking dish.
3. **For the barbeque chicken pizza-pasta:** Add the shredded chicken, barbeque sauce, cheese sauce, paprika, salt and pepper and 1 cup of cheese over the pasta and mix through to combine. Scatter over the remaining cheese in an even layer and top the pasta with the sliced red onion.
4. **For the meat lovers pizza-pasta:** Add the tomato and onion mix, cooked mince, garlic, salt and pepper and 1 cup of cheese to the pasta and mix well to combine. Scatter over the remaining cheese in an even layer. Top the pasta with the salami slices to create a pizza-like effect.
5. Place the dish in the oven for 20 minutes or until the cheese has melted. Top the pizza-pasta with a generous amount of freshly chopped chives. Serve immediately and ENJOY!