

## Chipotle & Honey Pasta

### Method

#### Ingredients

		%	Example Batch (g)
1	RIGATONI	22.0%	180
2	DICED ONION	9.0%	74
3	SMOKED BACON	7.0%	57
4	TOMATO	42.0%	344
5	CHIPOTLE & HONEY GLAZE 2.5KG PAIL, SJ# MM72029	4.0%	33
6	GRATED CHEESE	4.0%	33
7	TINNED	12.0%	98
		<b>100%</b>	<b>820</b>

- 1 Pre-cook the pasta and refresh under cold water - set aside
- 2 Heat a little oil in a sauté pan and add the finely diced Onion and bacon lardons
- 3 Fry until soft and golden
- 4 Add the passata and tinned chopped tomatoes - stir well combining all the ingredients
- 5 Add the Chipotle and Honey glaze stirring well
- 6 Taste and adjust the level of seasoning to your taste. - add more Chipotle and Honey glaze if you like it hotter
- 7 Remove the sauce from the pan and allow to cool
- 8 Combine the pasta and the sauce together
- 9 Transfer to a tin foil tray and allow to cool
- 10 Garnish with grated cheese and Mozzarella

### Cooking Suggestion

Oven cook from chilled: 190°C / Fan 170°C / Gas 5. 30 mins.

### Serving Suggestion



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