a great dea/ for butchers and processor

Chipotle & Honey Pasta

Method

Ingredients

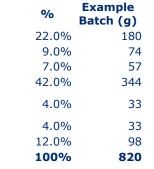
- 1 RIGATONI
- 2 DICED ONION
- 3 SMOKED BACON
- 4 TOMATO
- 5 CHIPOTLE & HONEY GLAZE 2.5KG PAIL, SJ# MM72029
- 6 GRATED CHEESE
- 7 TINNED
- 1 Pre-cook the pasta and refresh under cold water set aside
- 2 Heat a little oil in a sauté pan and add the finely
- diced Onion and bacon lardons
- 3 Fry until 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 Taste and adjust the level of seasoning to your
- 6 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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