

## Chipotle & Honey Pasta

### Method

Ingredients		%	Example Batch (g)
1	GF CHIPOTLE & HONEY GLAZE 2.5 KG PAIL, SJ# SE73312	4.0%	33
2	TOMATO PUREE	42.0%	344
3	RIGATONI	22.0%	180
4	DICED ONION	9.0%	74
5	SMOKED BACON	7.0%	57
6	GRATED CHEESE	4.0%	33
7	DICED COOKED CHICKEN	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.

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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