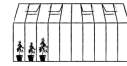


Quick Creamy Pasta



Jaz Mathisen

AWAKINO STATION

This is one of my favourite quick dinners to make. The pasta itself is four simple ingredients - pasta, cream, chutney, and cheese. And from here you can add other ingredients. A perfect way to use up any leftovers or sad veg in the fridge.

Ingredients:

- 400g spaghetti
- 1 1/2 cups cream
- 1/2 cup fruit chutney/tomato relish
- 1 cup grated cheese

Optional add- ins:

- 1 onion or leek, diced
- 4 rashers of bacon
- 1 cup shredded leftover roast chicken
- 2 cloves crushed garlic
- 4 button mushrooms, sliced
- 1/2 cup peas
- 1 handful baby spinach leaves
- 1 handful cherry tomatoes
- 1/4 cup fresh herbs (parsley and thyme)

Method:

1. Bring a large pot of water to boil and add a pinch of salt. Cook the spaghetti as per packet directions, until al dente. Once cooked don't drain the water.
2. If you are using additional ingredients, sauté them in a frypan while the pasta cooks, until they are soft and starting to caramelize.
3. Add the cream and chutney and stir to combine.
4. Using tongs, transfer the pasta into the sauce. This allows some of the pasta water to be transferred too, which helps the sauce become even creamier.
5. Add the grated cheese and gently stir to combine.
6. Season with salt and pepper and serve.