



MORCILLA & CREAMY SHEESE PASTA BAKE

Prep. time 5 minutes | Cooking time 10-15 minutes | Pre-heat 200°C | Serves 4

A creamy, sumptuous meat free Morcilla pasta that uses our Creamy Sheese and vegan Morcilla-style sausage to deliver a rich, rounded vegan dish that we're really proud of. Enjoy!

Ingredients

255g tub Original Creamy Sheese
300g dried penne pasta or similar
250g Gourmet Morcilla style sausage
Handful fresh parsley
1 medium white onion
100ml passata
Salt and pepper to taste
Breadcrumbs to top (optional)



Cooking Method

Preparation

Allow 75g pasta per person and cook as per instructions on pack, drain and set aside

Cut Morcilla into approximately 1cm cubes and roughly chop parsley

Dice onion

Method

In a pan, over a medium heat, heat two tablespoons of olive oil and gently sweat the onions until soft.

Add the passata, Creamy Sheese and Morcilla and stir over the heat until the Sheese has melted.

Take off heat, add parsley and pasta, season with salt and pepper and mix thoroughly.

Place into a suitable dish (or individual dishes if you prefer) and add breadcrumbs on top.

Bake in a preheated oven at 200°C for 10-15 minutes or until bubbly.

If preparing the dish in advance, put the mix into chosen dish and keep in the fridge until ready to cook. Reduce the heat of oven to 170°C-180°C and increase cooking time to 20-25 minutes until thoroughly hot all the way through.