

Pexo Blanco Cheese Pasta with Tomato & Herb Sauce



Serves: 1

Profitability:

Steps:

Heat the olive oil in a frying pan over a medium heat. Add the onion, garlic and chilli flakes and fry for 2-3 minutes, until softened

Add the pexo blanco cheese and fry for 2-3 minutes, until golden

Add the tomato puree, tinned tomatoes, pasta and basil and stir together and warm through

To serve, place into a warm bowl and season, to taste, with salt and freshly ground black pepper

Ingredients:

2 tbsp olive oil

1/2 red onion, finely chopped

1 clove garlic, chopped

1 tbsp tomato puree

Pinch dried chilli flakes

100g/3.5oz Pexo Blanco cut into cubes

1 tin chopped tomatoes

150g/5.5oz any shaped pasta, cooked according to packet instructions.

2 tbsp chopped fresh basil, parsley and a sprinkle of thyme.

Salt and freshly ground black pepper

Author: Incredible Edible, Todmorden