



8

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® CURRY NOODLE PASTA SALAD

INGREDIENTS:

- 250 g spiral pasta
- 1 onion, chopped
- 1 green pepper, chopped
- 410 g canned chakalaka with beans or peas – mild or hot
- 410 g canned peach slices, drained & chopped
- 175 g **LANCEWOOD® Jalapeño Chutney DIP & TOP**
- 75 ml chutney
- 60 ml milk
- Salt & freshly ground black pepper to taste
- 100 g **LANCEWOOD® Cheddar**, cut into small cubes
- 45 ml parsley, chopped

METHOD:

Cook the pasta according to the instructions on the packet. Drain and set aside to cool.

Once cooled, add the onion, green pepper, chakalaka and peaches. In a separate bowl, mix the dip, chutney and milk together and mix it through the pasta mixture.

Season to taste and spoon into a serving dish. Scatter the cheese cubes on top and sprinkle with parsley.

PRODUCTS USED:



Jalapeño Chutney Dip



Cheddar

ENJOY!