

FLINGS CHEESY PASTA



INGREDIENTS

For the sauce

- 15ml olive oil
- 2 garlic cloves, crushed
- 15ml paprika
- 375ml Food Lover's full cream milk
- 150g packet flings
- 80g Food Lover's white cheddar cheese, grated
- Salt and Pepper to taste

To assemble

- 400g pasta of your choice
- Chilli flakes to taste
- Fresh basil to garnish

DIRECTIONS

1. Heat a medium / large pot on the stove on a moderate heat, add the olive oil and sauté the garlic and paprika for a minute or two.
2. Add the milk and allow to heat up while stirring for about 3-4 minutes until steaming, not boiling.
3. Add the entire packet of Flings in one go, stirring until the Flings dissolve.
4. Turn off the heat and add the cheese. Stir until melted. Season to taste.

To Assemble

1. Combine the cooked pasta with the sauce. Garnish with chilli flakes and basil.