Cheese Griller and Creamy Pasta Salad

Cooking time	40 mins
Preparation time	15 mins
Serves	4

This unusual pasta salad combines the rich flavours of grilled cheese sausages, creamy coconut sauce and fresh vegetables. It’s a delightful dish that’s perfect for a family meal. You can add any extra veggies of your choice to this versatile recipe.

Ingredients

- 500g pasta (penne, or any shape of your choice)
- 45ml (3 Tbsp) olive oil
- 6 cheese griller sausages, sliced
- 1 green, red and yellow pepper, finely chopped
- 1 onion, finely chopped
- 3 cloves garlic, crushed or finely chopped
- 15ml (1 Tbsp) paprika
- 15ml (1 Tbsp) black pepper
- 15ml (1 Tbsp) flour
- 250ml (1 cup) coconut cream
- 125ml (½ cup) water
- 1 x Royco® Sour Cream & Chives Potato Bake – use 2 Tbsp (30ml)
- 1 x Royco® Marinade For Chicken – use 2 Tbsp (30ml)
- chopped fresh dill and mint, to garnish

Recipe developed for Royco by @leyfortskitchen

Cook’s tips:

- Be sure to cook the pasta al dente (firm to the bite), so it doesn’t become too soft when combined with the creamy sauce.
- The coconut cream adds a rich texture and subtle sweetness to the dish. Don’t substitute with regular cream unless you want a different flavour profile.
- Fresh basil, dill, and mint are essential for adding freshness and balance to the creamy dish. Don’t skip them!
- This dish can be made ahead and stored in the fridge for a day or two. Reheat gently

before serving.

Method

1. Cook the pasta: bring a large pot of salted water to a boil. Add the pasta and cook for about 10 minutes, or until just soft (see Cook’s tips, above). Drain and rinse with cold water to stop the cooking process. Set aside.
2. Cook the cheese grillers: heat the olive oil in a large pan and fry the sliced cheese grillers for about 4 minutes, turning them over to brown evenly. Once done, remove them from the pan and set aside.
3. Sauté the vegetables: in the same pan, fry the peppers, onions and garlic until golden brown and fragrant. This usually takes about 5 minutes.
4. Add the spices and flour: sprinkle the paprika and black pepper into the pan, and stir for about 1 minute to release the flavours. Stir in the flour and cook for another 5 minutes over a medium-low heat to form a roux.
5. Make the sauce: pour the coconut cream into the pan, stir well, and cook until it has thickened slightly. Now return the cheese griller slices to the pan and add the cooked pasta. Stir everything together and cook for another 4 minutes so the flavours can meld.
6. Prepare the creamy sauce: in a separate small bowl, mix together the water and 2 Tbsp (30ml) of the powder from the sachet of Royco® Sour Cream & Chives Potato Bake. Now stir in 2 Tbsp (30ml) of the powder from the sachet of Royco® Marinade For Chicken and mix well to create a creamy sauce.
7. Pour this mixture into the pan and cook over a low heat, stirring occasionally, for 5 minutes, or until thickened and combined.
8. Garnish with freshly chopped dill and mint. You can also sprinkle in a bit more paprika for extra colour and flavour.
9. Serve the creamy, flavourful cheese griller pasta salad warm and enjoy!

Light Meal, Marinades, Potato Bakes

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins



Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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