

Piggy Pasta

Piggy Pasta is a delicious tomato pasta dish with leftover pigs in blankets from Christmas roast dinner.



What to do:

1. Boil a pot of water on the stove and add a pinch of salt.
2. Put the pig in blankets on a tray in the oven for 10 minutes on 180.
3. Put the pasta in the boiling water and stir every couple of minutes so none gets stuck to the bottom of the pan.
4. After the pasta is cooked, drain the water and add in the bolognese sauce. Heat through for a few minutes.
5. Take the pig in blankets out of the oven and add them to the pasta.
6. Serve in a bowl topped with grated cheese and enjoy.

Serve and enjoy.

What you need:

- Penne Pasta (or any pasta of your choice)
- Bolognese sauce
- Leftover pigs in blankets
- Cheddar cheese
- Pinch of salt