



Vegemite and cheese pasta recipe



Serves: 4

Prep time: 4 minutes

Cook time: 10 minutes

Ingredients

- 375g spaghetti
- 1 Tbsp butter (20gm)
- 1 Tbsp **Vegemite** (20gm)
- ½ cup parmesan, finely grated (plus extra for serving)
- 2 Tbsp chives, finely chopped

Preparation

1. Cook the spaghetti in a large pot of salted boiling water for 8-10 minutes, or according to packet instructions.
2. Drain the cooked pasta, reserving ½ cup of the cooking liquid. Set both aside.
3. Place the pot back over a low heat and add the butter, **Vegemite** and ¼ cup of the reserved cooking liquid; whisking well until combined.
4. Return the spaghetti to the pot and toss through the sauce. Add the Parmesan and remaining cooking water if needed and toss until well combined.
5. Divide between serving bowls and season with freshly ground pepper, extra grated parmesan and chopped chives.

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