



Leggo's Pastabilities





Whether it's a quick pesto-based bowl of pasta ready in 15 minutes or a delicious baked lasagna or rotolo, there's no arguing that pasta really is an easy go-to default dish-of-choice for many.

This delicious collection of recipes using a range of our easy to use Leggo's products and readily available pantry staples will suit all tastes.

Focusing on ease of preparation and maximum flavour output, we trust that we've inspired you to create some Leggo's magic in the kitchen too.

Have you eaten?



ITALIAN STYLE AGNOLOTTI WARM PASTA SALAD

INGREDIENTS

630g packet **Leggo's Fresh Agnolotti with Italian Style Sausages**

1 tablespoon olive oil

6 slices pancetta

250g punnet cherry tomatoes

½ cup Italian dressing

1 cup basil leaves

1 cup rocket

PREPARATION

1. Cook **Leggo's Agnolotti** following packet directions. Drain and set aside.
2. Meanwhile, heat a non stick frypan over medium heat. Cook pancetta for 1-2 minutes on each side or until crispy and golden. Remove from heat, cool slightly and break into shards. Set aside to keep warm.
3. In the same frypan, add cherry tomatoes and cook, shaking frypan until skins just begin to blister. Remove from heat. Gently toss Agnolotti, tomatoes, basil and dressing together.
4. Spoon salad into a serving bowl and serve garnished with pancetta shards and rocket.



TIP: Use your favourite Leggo's filled pasta in this recipe.



TWO TONE VEGETABLE LASAGNE

INGREDIENTS

- 500g butternut pumpkin, peeled and sliced
- 1 cup frozen chopped onion
- 2 cloves garlic, unpeeled
- Oil spray
- 4 eggs
- 350g fresh ricotta cheese
- ½ cup grated parmesan cheese
- 1 cup chopped fresh spinach leaves
- ¼ teaspoon ground nutmeg
- 375g fresh lasagne sheets
- 450g tub **Leggo's Fresh Napoli Sauce**
- 1 cup grated mozzarella cheese

PREPARATION

1. Place pumpkin, onion and garlic on a baking paper lined tray. Spray with oil and season to taste. Bake in a preheated oven at 200°C for 20-25 minutes or until softened. Place in a bowl and lightly mash. Add 2 lightly beaten eggs, mix well and season to taste.
2. Meanwhile, in a separate bowl combine ricotta, parmesan, remaining eggs, spinach and nutmeg.
3. Arrange a single layer of lasagne sheets to cover the base of a lightly oiled 28cm x 20cm lasagne dish.
4. Evenly spread with pumpkin mixture, a second layer of lasagne sheets, ricotta mixture and a final layer of lasagne sheets. Finish with **Leggo's Napoli Sauce** and sprinkle over cheese.
5. Cover with foil and bake in a preheated oven at 180°C for 20 minutes. Remove foil and bake for a further 10-15 minutes or until cheese is golden brown. Allow to stand for 5 minutes before serving.



TIP: For an even creamier result, try using Leggo's Fresh Creamy Tomato & Mozzarella Sauce.



PREP
25 MINS



COOK
20 MINS



SERVES
4

MEATBALLS WITH ZUCCHINI NOODLES

INGREDIENTS

- 500g beef mince
- ½ cup rice crumbs or gluten free breadcrumbs
- 1 egg, lightly beaten
- 2 tablespoons shredded parmesan cheese,
plus extra for garnish
- 2 tablespoons chopped fresh parsley, plus
extra for garnish
- Finely grated zest of 1 lemon
- 1 tablespoon olive oil
- 500g jar **Leggo's Classic Tomato Pasta
Sauce**
- 3 large zucchini



PREPARATION

1. Combine mince, breadcrumbs, egg, parmesan cheese, parsley and lemon zest in a large bowl. Form into small balls.
2. Heat 1 tablespoon oil in a large deep sided frypan over high heat. Add meatballs and cook for 5 minutes or until browned on the outside, turning regularly. Reduce heat to low and add **Leggo's Pasta Sauce**. Simmer covered for 15 minutes or until meatballs are cooked through.
3. Meanwhile, to make zoodles peel zucchini lengthways using a julienne peeler making long strands resembling spaghetti. Place in a heat proof bowl, season well & cover with boiling water. Stand for 2 minutes before draining.
4. Place zoodles in a bowl. Top with meatballs and sauce. Garnish with extra parmesan cheese and parsley leaves.

TIP: Substitute Leggo's Rustic Passata for Pasta Sauce.



BOLOGNESE, PEA & BACON ROTOLO

INGREDIENTS

- 2 teaspoons olive oil
- 1 onion, chopped
- 2 rashers bacon, chopped
- 500g beef mince
- 500g jar **Leggo's Bolognese with Red Wine Pasta Sauce**
- 1 cup peas
- 1 cup baby spinach leaves
- 5 x 30cm x 15cm fresh lasagne sheets
- $\frac{1}{3}$ cup hot water
- 1 cup grated mozzarella cheese



PREPARATION

1. Heat oil in a medium saucepan and sauté onion and bacon for 2-3 minutes. Add mince and cook until browned. Stir in **Leggo's Pasta Sauce** and simmer uncovered for 5 minutes, stirring occasionally. Remove from heat and stir in peas and spinach. Season to taste.
2. Dip each lasagne sheet into hot water to soften. Cut each sheet into thirds lengthwise using a pastry wheel. Spread each strip with 2-3 tablespoons meat sauce. Roll up into a scroll shape.
3. Arrange pasta scrolls cut side up, in a lightly greased 1.5 litre capacity baking dish. Pour over hot water and cover with foil. Bake in a preheated oven at 180°C for 20 minutes. Remove foil and sprinkle with cheese. Cook for a further 15-20 minutes or until cheese is melted and golden. Serve immediately.

TIP: For an extra bacon 'hit', use Leggo's Bolognese with Bacon Pasta Sauce



CREAMY TORTELLINI WITH BBQ CHICKEN & BROCCOLI

INGREDIENTS

630g bag **Leggo's Fresh Tortellini with Ricotta and Roasted Vegetables**

2 cups broccoli florets

1 tablespoon olive oil

3 spring onions, diagonally sliced

2 cups shredded BBQ chicken

490g jar **Leggo's Alfredo Pasta Sauce**

2 tablespoons toasted pine nuts

Shredded parmesan cheese, for serving

PREPARATION

1. Cook tortellini following packet directions. Add broccoli to the same pan just before tortellini is al dente and cook until just tender. Drain and keep warm.

2. Heat oil in a large non stick frypan. Sauté spring onions and chicken for 1-2 minutes. Add **Leggo's Pasta Sauce** and bring to the boil. Stir in tortellini and broccoli. Serve sprinkled with pine nuts and parmesan cheese.



TIP: Try using Leggo's Carbonara Pasta Sauce in this recipe, it's delicious!



SPAGHETTI MARINARA

INGREDIENTS

500g spaghetti
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, crushed
1 long red chilli, chopped
140g tub **Leggo's Tomato Paste**
400g can diced tomatoes
½ cup dry white wine
¼ teaspoon sugar
750g fresh seafood marinara mix
Crusty bread, for serving
Fresh parsley leaves, for garnish

PREPARATION

1. Cook spaghetti following packet directions.
2. Heat olive oil in a large saucepan, add onion, garlic and chilli and cook for 2 minutes.
3. Stir in **Leggo's Tomato Paste**, diced tomatoes, wine and sugar. Simmer uncovered for 5 minutes.
4. Add the seafood and simmer covered for 5 minutes or until fish is cooked.
5. Drain spaghetti and place in serving dish. Pour over marinara sauce and serve with crusty bread. Garnish with parsley leaves.

TIP: Try substituting Leggo's Rustic Passata in place of Leggo's Tomato Paste and diced tomatoes too - it's also just as delicious!





PREP
10 MINS



COOK
15 MINS



SERVES
2

PESTO & MUSHROOM PASTA

INGREDIENTS

- 250g short pasta
- 1 tablespoon oil
- 4 rashers middle bacon, diced
- 200g mushrooms, sliced
- ½ jar 190g **Leggo's Pesto Traditional Basil**

PREPARATION

1. Cook pasta following packet directions. Drain and return to hot saucepan.
2. Meanwhile, heat oil in a large frypan. Add bacon, mushrooms and 1 tablespoon of **Leggo's Pesto**. Cook for 4-5 minutes or until bacon begins to brown, stirring occasionally.
3. Stir in remaining **Leggo's Pesto** and mushroom mixture into pasta. Served garnished with parmesan cheese.



TIP: Substitute Leggo's Sundried Tomato or Chilli & Garlic Pesto for a twist on a traditional pasta favourite.



PREP
10 MINS



COOK
25 MINS



SERVES
4

TOMATO SALMON ZUCCHINI SPAGHETTI

INGREDIENTS

400g spaghetti
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, crushed
140g tub **Leggo's Tomato Paste**
1 cup vegetable stock or white wine
3 roma tomatoes, diced
1 teaspoon sugar
1 zucchini, cut into ½ cm thick slices
2 teaspoons olive oil, extra
415g can red salmon, drained, skin & bones removed, broken into large chunks
Finely grated zest of 1 small lemon

PREPARATION

1. Cook pasta following packet directions. Drain and keep warm.
2. Meanwhile, heat oil in a saucepan, sauté onion and garlic for 2-3 minutes, without colouring. Add **Leggo's Tomato Paste**, reduce heat and cook for 2-3 minutes, stirring continuously.
3. Add stock, diced tomatoes and season to taste. Reduce heat and simmer for 10 minutes until sauce is thickened and tomatoes have broken down. Stir in sugar.
4. Heat oil in a small frypan and cook zucchini on both sides until golden. Stir into tomato sauce.
5. Toss sauce through hot pasta. Gently fold through salmon leaving large visible salmon chunks. Serve immediately with sprinkled lemon zest and extra pepper.



TIP: It's important to 'cook out' the tomato paste in the cooking process as this will yield a more balanced, rounded flavour to your dishes.



PREP
10 MINS



COOK
20 MINS



SERVES
4

CAPSICUM & CHORIZO PENNE

INGREDIENTS

- 500g dried penne pasta
- 1 tablespoon oil
- 2 chorizo sausages, sliced
- 1 red capsicum, cut into strips
- 350g jar **Leggo's Stir Through Sauce – Roasted Tomato and Bacon**
- 300ml cream

PREPARATION

1. Cook pasta following packet directions. Drain and set aside to keep warm.
2. Heat oil in a large frypan. Add chorizo and cook for 4-5 minutes or until browned and crisp. Add capsicum and cook for a further 2-3 minutes.
3. Stir in **Leggo's Stir Through Sauce** and cream, gently reheat.
4. Remove sauce from heat and toss through cooked pasta. Serve immediately.



TIP: Choose your favourite Leggo's Stir Through Sauce and use it in this recipe-it will be delicious!



CHICKEN PESTO CANNELLONI

INGREDIENTS

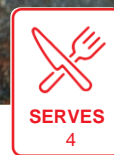
- 1 tablespoon olive oil
- 1 onion, finely sliced
- 1 clove garlic, crushed
- 400g can diced tomatoes
- 2 tablespoons **Leggo's Tomato Paste**
- 1 teaspoon sugar
- $\frac{3}{4}$ cup water
- 1 teaspoon dried Italian mixed herbs
- 400g fresh ricotta
- 200g shredded BBQ chicken
- $\frac{1}{2}$ x 190g jar **Leggo's Pesto – Sundried Tomato**
- 8-10 fresh lasagne sheets
- 1 cup grated tasty cheese
- $\frac{1}{3}$ cup grated parmesan cheese

PREPARATION

1. Heat oil in a frypan, add onion & garlic, sauté for 3 minutes until onion is softened. Add tomatoes, **Leggo's Tomato Paste**, sugar, water and mixed herbs. Stir until boiling. Reduce heat, cover and simmer for 10 minutes, stirring occasionally.
2. Meanwhile, combine ricotta, chicken and **Leggo's Pesto** in a large bowl.
3. Spoon 2 tablespoons of tomato sauce to cover the base of a 32cm x 23cm lasagne dish. Dip each lasagne sheet in warm water to soften. Place $\frac{1}{3}$ cup of the chicken mixture along the long edge of the lasagne sheet and roll up to form a cylinder.
4. Place seam side down into lasagne dish. Repeat with remaining chicken mixture & lasagne sheets. Cover with remaining tomato sauce and top with combined cheeses.
5. Cover with foil and bake in a preheated oven at 180°C for 30 minutes. Remove foil, continue to cook for a further 10-15 minutes or until cheese is golden.

TIP: If using dried cannelloni tubes add an extra $\frac{1}{2}$ cup water with the Leggo's Tomato Paste in STEP 1 and cook for a further 5 minutes.





CHICKEN & PEA CARBONARA

INGREDIENTS

400g orecchiette pasta
1½ cups frozen peas
2 tablespoons olive oil
500g chicken and garlic sausages, casings removed and discarded
490g jar **Leggo's Carbonara Pasta Sauce**
Shredded parmesan cheese, black pepper, grated lemon zest, for sprinkling

PREPARATION

1. Cook pasta following packet directions. Add peas to the same saucepan just before pasta is al dente and bring back to the boil. Drain and keep warm.
2. Meanwhile, heat oil in a large non stick frypan. Add sausage meat and cook for 8 minutes or until browned and cooked through, roughly breaking with a wooden spoon.
3. Add **Leggo's Pasta Sauce** and bring to the boil. Stir in cooked pasta and peas. Serve sprinkled with parmesan cheese, pepper and lemon zest.



TIP: Add a little water to 'thin' the sauce, if desired after the addition of pasta in STEP 3.



HAVE YOU EATEN?



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