



Fusilli Pasta with Pine Nuts

(known as "Fusilli ai pinoli e coriandolo")

Ingredients:

- Packet of fusilli pasta
- Parmesan (Grated) to taste
- 80g Pine Nuts (Toasted)
- Salt and pepper to taste
- ½ jar Bombay Authentics® Coriander Chutney



Method:

- Boil pasta till it is cooked and drain
- In a separate pan, toast the pine nuts till they're golden brown
- Mix the pine nuts, pasta and ½ jar of Bombay Authentics® Coriander Chutney.
- Sprinkle salt and pepper to taste
- Serve onto a plate and grate fresh parmesan and it is ready to be served.

This recipe was provided by one of our chutney enthusiast, Georgie Charlish.

"I made this for a barbeque party and everyone loved it. There was none left"

Georgie Charlish

