

SPAGHETTI AND EGG PIES



Serves 6



Prep Time 15 minutes



Cook Time 15-20 minutes



INGREDIENTS

- 3 sheets frozen flaky puff pastry
- 2 rashers bacon, chopped (optional)
- ½ cup grated tasty cheese (optional)
- 420 g can **Wattie's Spaghetti**
- 6 eggs

METHOD

1. Preheat oven to 190°C (fan bake). Grease 6 extra large muffin tins (200ml capacity).
2. Using a 13-15cm plate as a guide, cut circles out of the flaky puff pastry sheets, re-rolling the pastry as necessary. Carefully push the pastry circles into the muffin tins.
3. Divide the bacon and/or grated cheese into the pastry lined tins if wished.

4. Drain **Wattie's Spaghetti** to remove excess sauce and place spoonfuls into the tins. Break an egg into each pie. Season with freshly ground black pepper. Bake for 15-20 minutes, until eggs are just set and pastry cooked. Leave pies in the tins for 5 minutes before removing to serve.

TIPS

You can substitute Wattie's Spaghetti with **Wattie's Spaghetti 50% Less Added Sugar***, if preferred.

* Contains 50% less added sugar and 30% less salt than the regular Wattie's Spaghetti in tomato sauce 420g.