

HAWAIIAN SPAGHETTI POCKETS



Makes 8



Prep Time 10 minutes



Cook Time 3-4 minutes



INGREDIENTS

- 420g can **Wattie's Spaghetti 50% Less Added Sugar***
- 1 spring onion, chopped
- ½ small red capsicum, chopped (optional)
- ¼ cup unsweetened crushed pineapple, well drained
- 1 cup grated noble cheese – or low fat cheese

METHOD

1. Mix together **Wattie's Spaghetti 50% Less Added Sugar***, spring onion, red capsicum and pineapple.
2. Place a tortilla on a board. Spread about ¼ cup of spaghetti filling over one half of the tortilla, to within 2cm of the edges. Sprinkle with grated cheese and fold over to enclose the filling. Fold in half again to make a rounded triangle.

- 8 x 20cm diameter flour tortillas

3. Heat a non-stick frying pan. Cook for 3-4 minutes, turning once until the tortilla is crispy and golden and the filling hot. Repeat with the remaining tortillas.