

## SPAGHETTI & HAM PIES



Makes 8



Prep Time 10 minutes



Cook Time 20 minutes



Easy As



### INGREDIENTS

- 2 sheets ready rolled puff pastry
- 4 slices sandwich ham, cut into quarters
- 420 g can **Wattie's Spaghetti**
- ½ cup grated cheese
- 1 egg, lightly beaten
- 1 tsp **Gregg's Dried Mixed Herbs** or **Oregano**
- ¼ cup grated cheese, extra

### METHOD

1. Preheat oven to 200° C (fan assisted). Cut each pastry sheet into quarters to make 4 small squares.
3. Place pastry squares on a baking tray lined with baking paper. Place 2 pieces of ham in the centre of each pastry square. Spoon 2 Tbsp of **Wattie's Spaghetti** on top of the ham. Sprinkle over a little grated cheese.

4. Moisten the pastry edges with water. Fold up the four corners of the pastry so they meet in the middle. Gently pinch the seams to seal the edges.
5. Brush the tops with egg. Sprinkle over the extra grated cheese and **Gregg's Dried Mixed Herbs** or **Oregano**.
6. Bake for 18-20 minutes until golden.