Sweet Chilli Cheese Pasta



Ingredients

- 100ml vegetable stock
 - 200g sweetcorn
 - 250g pasta
 - 200g soft cheese
- 2 tbsp sweet chilli sauce

Methods

- 1. Put the pasta on to cook as per the packet instructions. When it has 3 minutes left add the sweetcorn.
- 2. In a small pot add the vegetable stock and soft cheese. Stir and heat until the cheese has melted, and it is well mixed.
 - 3. Stir in the sweet chilli sauce.
- **4.** Drain the pasta and sweetcorn retaining some of the pasta water.
- 5. Mix the soft cheese sauce through the pasta. If it is too dry add some of the pasta cooking water to loosen.