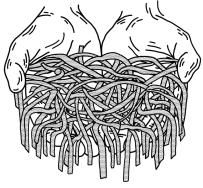


Real Pasta



Creamy Tomato & Gin sauce Scones w. spinach

Recipe from
Real Pasta

Talk about taking the humble scone to the next level!

Prep time: 10-15 min

Cook time: 20-25 min

Serves: 8-10 Scones

Method

- Defrost the spinach and wring it dry, discard the water or keep for smoothies
- Mix together flour, baking powder, yog, spinach & cheese just enough to form a shaggy dough
- Turn out onto a floured surface and gently shape into a large rectangle, about 1 - 2 inches thick
- Spread sauce on top and sprinkle with cheese
- Slice into 8 - 10 large scones, place on a baking tray and bake at 170c for 20 - 25 mins until lightly golden/springs back when gently pressed. ENJOY!

Ingredients

- 3C plain flour
- 3 1/2tsp baking powder
- 2 1/2C plain yoghurt
- 200g frozen spinach
- 1/2C grated cheese plus more for sprinkling
- 1/2 a jar Real Pasta Creamy Tomato & Gin sauce



"Created through a lack of relish & a very creative mum with half a jar of Creamy Tomato & Gin Sauce left!"

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