

Ingredients

- 150 g Tomatoes, red, ripe, cooked
- 2 Pork sausage, link/patty, fully cooked, unheated
- 73 g MAGGI 2-Minute Cheese Noodles
- 3 Leafs Basil, Fresh
- 0.25 cup Sauce, pesto, ready-to-serve, shelf stable
- 1 tsp Oil, Olive, Salad Or Cooking

Instruction

- Preheat the oven grill. Place the vine tomatoes on a lightly greased baking tray and grill for about 6 minutes.
 Set aside.
- 2. Heat some sunflower oil in a frying pan and fry the Russians for about 5 minutes until plump and light brown. Remove from the pan and cut into 5 angled slices.
- 3. Cook the MAGGI 2-Minute Noodles according to the pack instructions.
- 4. To plate, divide the noodles and mix 6 vine tomatoes and 5 Russian slices between each of the two bowls.
- 5. Spoon over the noodle broth, scatter with fresh basil leaves and serve with pesto sauce on the side.

Nutrition

Carbohydrates 23.63 g

Energy 282.91 kcal

Fats 17 g Protein 7.41 g (L) 17 Minutes

(+) 2 Portions