

Gabriela's Recipe for: **Äpler Magronen**



**Ingredients for four People:**

2 cups of Penne Pasta  
6 medium sized Potatoes  
½ cup of finely chopped Bacon  
6 medium finely chopped Onions  
Splash of Olive Oil  
2 cups of grated Cheddar Cheese  
Paprika  
Aromat  
Salt Water to cook Pasta plus Salt Water to cook Potatoes

**Method:**

Cook Pasta in salt water till tender (al dente)  
Peel Potatoes and cut into small pieces and cook them in salt water till tender  
At the same time, heat Oil in Frypan and slightly brown Bacon and Onion together  
Grate Cheese and spray a Baking-dish with Pure & Simple or similar...

Drain Pasta and Potatoes and place half of each into Baking-dish and Sprinkle with Aromat

Cover with half the Onion and Bacon, then cover with half the grated Cheese

Sprinkle with Paprika

Repeat those Steps with second half of the Ingredients....

Place into Microwave and reheat to melt Cheese and

Serve accompanied with large Bowl of Green Salad....

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