

Portuguese Chocolate Apple Pasta Bake

Indulge in a unique fusion of flavors with this Portuguese-inspired pasta bake, featuring sweet apples, creamy cheese, and rich chocolate. A delightful twist that combines savory and sweet in every bite!



Main Dish

Portuguese

35 min

Total time

medium

Difficulty

620

kcal / serving

Ingredients

- 100g pasta
- 1 medium apple, diced
- 50g Portuguese cheese (like Queijo da Serra)
- 30g dark chocolate, chopped
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 teaspoon cinnamon
- 1 tablespoon honey (optional)
- Fresh mint leaves for garnish (optional)

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cook the pasta in salted boiling water according to package instructions until al dente. Drain and set aside.
- 3 In a skillet, heat the olive oil over medium heat. Add the diced apple and sauté until they start to soften, about 3-4 minutes.
- 4 Stir in the cooked pasta, chopped dark chocolate, and crumbled cheese. Mix well until the chocolate melts slightly and coats the pasta.
- 5 Season with salt, pepper, and cinnamon. If you like it sweeter, drizzle with honey.
- 6 Transfer the mixture to a baking dish and bake for 15-20 minutes until bubbly and golden on top.
- 7 Serve warm, garnished with fresh mint leaves if desired.