Pasta Chips with Creamy Dip

Crispy, flavorful, and simply irresistible

Easy | 4 Servings | 40 min.



Pasta with a twist—crispy, flavorful, and perfect for dipping. These pasta chips with a creamy tomato-herb dip are a modern snack with an Italian flair, ideal for get-togethers, cozy evenings, or when you're feeling a little peckish. Inspired by classic flavors but reimagined, this snack combines Mediterranean seasoning with an irresistible crunch—simple, creative, and just delicious.

Ingredients

400 g pasta of your choice

2 tbsp olive oil

80 g grated Parmesan

2 garlic cloves

1 tsp sweet paprika

1 tsp oregano

Salt and pepper

Dip:

250 g mascarpone or cream cheese

150 g ORO di Parma strained tomatoes with basil in a glass bottle

2 garlic cloves

1 tsp sweet paprika

1 tsp oregano

Salt and pepper

Used products:



Step 1: The Preparation

Peel the garlic and chop it finely. Mix all the ingredients for the dip thoroughly in a bowl and set aside.

Step 2: Preparation

Cook the pasta al dente, drain it, and toss with olive oil, Parmesan, minced garlic, and spices. Season generously with salt and spread out on a baking sheet or in an air fryer. Bake at 200°C (top and bottom heat) for about 20–30 minutes until crispy, turning or shaking regularly. Serve with the dip.

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