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Veggie Pasta



Ingredients

1 packet of pasta (any kind)
1 small can chopped mushrooms
1 chopped onion
1 chopped green or red chili
2 tbsp chopped garlic
1 tbsp chopped fresh parsley
1 1/4 cup Crème fraîche
2 tbsp vegetable stock
1 tbsp olive oil
1 tsp dried rosemary
1 tsp sweet paprika
1/4 tsp soy sauce
Salt and pepper to taste

Preparation

- 1 Boil water and add some salt to it before adding the pasta.
- 2 Then cook the pasta till soft and firm (not too soft).
- 3 After that chop the garlic, onion and chili.
- 4 Fry it in little oil on low heat.
- 5 Cut up the mushrooms and add it to the mix.
- 6 Fry for around 5 minutes and then add the Crème fraîche to it.
- 7 Combine it well.
- 8 Add the chopped parsley and vegetable stock.
- 9 Then mix it well on the heat for another 5 minutes.
- 10 Finally add the salt, pepper, dried rosemary, red sweet paprika, soy sauce and olive oil.

11 Incorporate everything together really well and serve.

12 Bon appétit!

Cooks Note
