

Posted on 17 October 2012

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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