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Tomato and Basil Pasta



Ingredients

Penne pasta-100 gm
Tomato-2
Chopped jalepeno- 1.5 tsp
Capsicum-1/2 cup
Fresh basil-10
Chili flakes-1 tsp
Oregano-1/2 tsp
Salt-1 tsp
Cornflour-1 tsp
Olive oil-1.5 tbsp
Tomato ketchup-1 tbsp
Grated cheese-1 tbsp

Preparation

1. In a big pan boil sufficient water and season it with 1 tsp of salt.
2. When water start boiling add pasta in it and cook al dente or as per the instruction on the package.
3. Drain when done and wash with cold water and apply 2 tsp of oil on it to avoid them sticking together.
4. Take 1/3 cup water and mix 1.5 tsp of corn starch in it and keep aside.
5. Heat olive oil in a a pan,add chopped jalepenos and tomatoes.
6. Cook for a minute and then add chopped capsicum and saute for a minute.
7. Add salt,chili flakes, oregano,basil and cornflour slury and mix well.
8. Now add the boiled pasta,chopped fresh basil and tomato ketchup and cook for a minute.
9. Garnish with grated cheese and a pinch of oregano and serve hot.

Cooks Note

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