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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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