

Vegetarian Pasta

Ingredients

500g pasta of your choice boiled in salted water until al dante and drained

30g butter

1tsp crushed garlic

1 punnet mushroom sliced

1 bunch spinach chopped

Salt and pepper to taste

4 Tbls olive oil

1 onion finely chopped

1 Tbls crushed garlic

½ green pepper cubed

1 can of tomato puree

¼ tsp arad

1 tsp chilli powder

1 tsp dhana and jeeru

1 tsp Italian herbs

Salt to taste

½ tsp black pepper

1 Tbls tomato sauce

A handful of crumbled feta cheese

Grated cheese of your choice or shavings of parmesan cheese

Method

1. Heat 15g butter in a pan and cook the chopped spinach with salt and pepper to taste.
2. Heat the other 15g butter in a separate pan and cook the sliced mushrooms with 1tsp garlic and salt & pepper to taste until all the liquid burns out.
3. Make an Italian tomato sauce by heating the oil. Add onion and crushed garlic and cook till softened. Add green peppers and spices and cook for 2-3 minutes. Add the can of tomato puree, tomato sauce and sugar. Simmer on medium heat till sauce is nice and thick.
4. Mix the tomato sauce, mushrooms, spinach & crumbled feta cheese to the pasta and mix well.

5. To serve: dish pasta in an ovenproof dish and top with grated cheese and/or parmesan cheese & grill in oven until cheese melts. Serve immediately.