

Piquant One Pot Recipe



I adore these One Pot recipes because you can combine them as you like. Why are they called One Pot? Because all the ingredients go into a wok, and you can use a deep pan, too. Preparation is very quick and easy for us, who have and do not have a lot of time.

INGREDIENTS :

500 g of pasta

1 l of vegetable stock

200 ml of cooking cream

2 cloves of garlic

$\frac{1}{4}$ small spoon of chilli flakes

1 big onion

600 g of frozen mixed vegetables (broccoli, carrot, cauliflower)

4 spoons of oil

200 g of pancetta

250 g of canned corn

$\frac{1}{2}$ small spoon of pepper

100 g of pine nuts

100 g of parmesan cheese

salt

PREPARATION :

1 . peel the onion and cut it into small cubes ...

2 . cut the pancetta into small pieces ...

3 . heat the oil in the wok ...

4 . add onion and garlic and cook for 3 – 4 minutes ...

5 . add pancetta and keep cooking for 3 – 4 minutes ...

6 . add vegetables, pasta, pepper, salt according to your taste, vegetable stock and cooking cream ...

7 . stir and cover the wok ...

8 . when pasta boils, reduce the heat and cook for 10 minutes, but it always depends on pasta you use. Stir occasionally ...

9 . after ten minutes add parmesan and corn, stir well and cook for 2 – 3 minutes ...

10 . at the end add chilli flakes and pine nuts and stir well ...





If you like recipes from my blog, you can subscribe to my YouTube channel for free

... thank you for trusting me your Meri