

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 ...





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