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

¼ 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

½ 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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