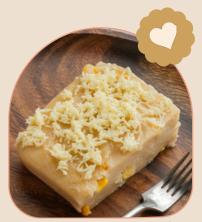


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Noodles and pasta

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Spaghetti 30 minutes - 1 hour

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Pasta with tomatoes and meat 1 hour - 2 hours

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Noodles with vegetables and chicken 1 hour - 1.5 hours

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Spaghetti Carbonara

1 hour - 2 hours



Step:

- 1- Boil the spaghetti
- 2- Cook the pancetta in a pan
- 3- Mix eggs and cheese.

A creamy Italian pasta dish with pancetta and eggs.

Ingredients:

200g Spagretti 20 lorg eggs

100g pancetta







Pasta with Tomatoes and Meat

1 hour - 2 hours

Ingredients:

- 200g Pasta
- 150g Ground Meat
- 300g Tomatoes
 - 1 Onion
- 2 cloves Garlic
- Salt and Pepper

Steps:

- 1. Cook the pasta.
- 2. Sauté onion and garlic.
- 3. Add ground meat and tomatoes.
 - 4. Mix with pasta and serve.



A delicious pasta dish made with fresh tomatoes and tender meat.







Noodless witegalles and Chicken

1 hour - 1.5 hours

Ingredients:

- 200g Noodles
- 150g Chicken Breast
- 100g Mixed Vegetables (carrots, bell peppers, broccoli)
 - 2 tablespoons Soy Sauce
 - 1 tablespoon Olive Oil
 - Salt and Pepper

Steps:

- 1. Cook the noodles according to package instructions.
 - 2. Sauté chicken in olive oil until browned.
 - 3. Add mixed vegetables and stir-fry.
 - 4. Add cooked noodles and soy sauce, mix well.











My Recipes



A creamy Italian pasta dish

with pancetta and eggs



and Meat

A delicious pasta dish made with fresh tomatoes and tender meat.



A delicious pasta dish made with fresh tomatoes and tender meat.

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