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Total Recipes:

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# Add Recipe

Recipe Inage:

Title:

Steps:

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# Find the recipe

Search

♦ Preparation time

♦ Difficulty level

♦ Type of recipe

♦ Most popular

You will find everything you want  
it's yummy in your tummy!



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# Search Results :

Noodles and pasta

No, This is not what I  
am looking for

This is what I found :



Spaghetti  
30 minutes - 1 hour

[View Recipe](#)



Pasta with tomatoes  
and meat  
1 hour - 2 hours

[View Recipe](#)



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



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# 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.



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# 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.



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



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## Spaghetti Carbonara

A creamy Italian pasta dish with pancetta and eggs



## Pasta with Tomatoes and Meat

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



## Noodleless witegalles and Chicken

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

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# 404

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