



Vegetable Arabiatta sauce

Serving: 1

Veg

Ingredients

- $\frac{1}{2}$ Cup Mixed Vegetable (Boiled)
Broccoli ,corn ;Carrot ;French Beans ; etc
- $\frac{1}{4}$ Cup Mixed Col. Capsicum
- $\frac{1}{4}$ tbsp Garlic (Finely chopped)
- 4 to 5 Fresh Basil
- Salt To Taste
- $\frac{1}{4}$ Tsp Olive oil
- For Arabiatta Sauce
- 2 Tomato (blend &Chop)
- $\frac{1}{4}$ Spring Onion (Finely Chopped)
few leaves(finely Chopped)
- 1 tsp Red Chilli Powder
- 1 tsp Mustard Seed powder
- Salt to Taste

Preparation Method

- Heat Oil in a pan;add basil&garlic. Add Capsicum & Saute for 1 min. Add Arabiatta Sauce &Cook For 2-3 mins . Add Vegetable &Cook for 2-3 mins . Serve Very Hot