

Speedy smoky one-pot beef pasta

Satisfy all your saucy pasta cravings with this smoky one-pot wonder. It hits the spot with Mediterranean flavours like tomato, capsicum, olive and spices.

- Serves 4
- Cooktime 20 mins 20 minutes
- Prep time 10 mins

Ingredients

- 1 tbs olive oil
- 1 brown onion, sliced
- 1 tbs smoked paprika
- 1 tbs ground cumin
- 2 garlic cloves, crushed
- 400g Coles Australian Beef Mince
- 1 green capsicum, seeded, cut into strips
- 400g can diced Italian tomatoes
- 375g jar mild chunky salsa
- 2 cups (500ml) chicken stock
- 300g angel hair pasta
- 1/3 cup (50g) pimiento-stuffed olives
- 1/4 cup flat-leaf parsley leaves
- Mixed salad leaves, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Heat the oil in large heavy-based saucepan over medium-high heat. Add the onion and cook, stirring, for 4 mins or until just softened. Add the paprika, cumin

and garlic and cook for 30 secs or until just fragrant. Add the mince and cook, stirring with a wooden spoon to break up any lumps, for 5 mins or until browned. Add the capsicum, tomato, salsa, stock and ½ cup (125ml) water. Season. Bring to the boil.

2. Step 2

Reduce heat to medium. Add the pasta and stir to combine. Cook, stirring frequently, for 6-7 mins or until the pasta is just tender. Top the pasta with olives and parsley. Serve with salad leaves.