

Name :- Bhagyashri Laxman Khedkar

Batch name :- Data Engineers

E-mail :- bhagyashrikhedkar.s@gmail.com

Favourite Recipe Name :- Red sauce Pasta

Ingredients :-

- 1 tbsp oil
- 1/2 tsp turmeric
- 1/2 tbsp salt
- 1/2 tbsp chilli flex
- 1/2 tbsp chilli powder
- 1 cup of pasta
- 2 glass of water
- 1 medium size tomato
- 1 medium size onion
- 1 medium size capsicum
- 1 medium size carrot
- 2 spoon of grated cheese
- 2 tbsp of Red sauce
- 2 tbsp of pasta Masala

Procedure :-

Step 1 :- Turn on the gas on high flame.
take a pan and add 3 cups of water and add pinch
of salt.

Step 2 :- After that add pasta in it.

Boil it upto 50-52 minutes. and stir it them after 2-4 minutes so can it will not stuck.

Step 3:- After boiling the pasta rinse it out in bowl. and keep it aside.

Step 4:- Now, we have to take a pan. Then have to turn on the gas and have to keep the pan on a gas with medium flame.

Step 5:- Now add 1 tbsp of oil in it. and make them heat. After that add fined chopped onion in that pan. saute it till it turns into pink. Then add fined chopped tomato, fined chopped capsicum & carrot in the pan.

Step 6:- Saute all the vegies in the pan. After that add 1 tsp of salt, 1 tsp of turmeric, 1 tbsp of chilli powder, 1 tbsp of chilli flex

and 2 tbsp of Red sauce. Mix it well. Also add Past Masala 2 tbsp and mix it well.

Step 7:- Then add boil/rinse pasta in the pan where we sauted the all vegies. mix it all properly. combined pasta and vegies masala very well. keep it on low flame and put the lid on pan. and keep it for 4-5 minutes and turn off the gas.

Step 8:- Take 2 plates and serve the pasta on the plates and add grated cheeze on it. Enjoy hot & Tasty Pasta.