**PASTA**

Ingredients for Cheesy Pasta

* Penne pasta boiled 1 1/2 cups
* Processed cheese as required
* Butter 1 tablespoon
* Oil 1/2 tablespoon
* Cumin seeds 1 teaspoon
* Medium onion finely chopped 1
* Ginger-garlic paste 1 tablespoon
* Large tomato finely chopped 1
* Salt to taste
* Turmeric powder 1/4 teaspoon
* Red chilli powder 1 teaspoon
* Cumin powder 1 teaspoon
* Coriander powder 1 teaspoon
* Fresh coriander leaves chopped 1 tablespo for garnish
* Tomato puree 1 tablespoon
* Garam masala powder 1/2 teaspoon

Method

Step 1

Heat butter and oil in a non-stick pan. Add cumin seeds and onions, mix and sauté till onions are slightly browned.

Step 2

Add ginger-garlic paste and mix. Add tomato and mix. Add salt, mix well, cover and cook till the tomatoes turn soft and pulpy.

Step 3

Add turmeric powder, chilli powder, cumin powder and coriander powder and mix well.

Step 4

Add some water, coriander leaves and tomato puree, mix well and cook for 2-3 minutes.

Step 5

Add pasta and mix. Add garam masala powder and mix well.

Step 6

Transfer pasta in a serving bowl, grate cheese generously on top, garnish with coriander leaves and serve hot.