

## Indian-style Spaghetti

What you will need?

- 1 large onion finely chopped
- 2 tbsp light cooking oil
- 1 tsp ginger-garlic paste
- 2 tsp red-chilli paste
- 1/4 tbsp turmeric
- 2 large tomatoes finely chopped
- 2 capsicum chooped(different colour)
- 500 gms whole-grain spaghetti cooked, drained and set aside
- Salt to taste

Directions :

1. Heat the oil in a broad non-stick, add onions and ginger-garlic paste & saute on medium flame for about 2-3 minutes.
2. Add tomatoes, capcicum and 2tb spoon water & saute for about a minute.
3. Add soy sauce, chilli sauce, turmeric and salt to taste.
4. Add cooked spaghetti, mix gently and cook on medium flame for 3-4 minutes.
5. Garnish the spaghetti with chopped coriander leaves.