

# Reena Malhotra's rare recipes

## Pasta Recipes



**VEGETABLES AND CORN PASTA****Ingredients :**

<input type="checkbox"/> Fusilli / Penne Pasta	2-3 Cups – Boiled
<input type="checkbox"/> Milk	½ Cup - Boiled
<input type="checkbox"/> Butter / Nutralite	2 Tablespoons
<input type="checkbox"/> Amul Cheese Spread / Mozzarella Cheese	4 - 6 Tablespoons
<input type="checkbox"/> Olive Oil / other Cooking Oil	2 Tablespoons
<input type="checkbox"/> Tej Patta (Bay Leaves)	2
<input type="checkbox"/> Subut Kali Mirchi (Black Pepper Corn)	4 – 6
<input type="checkbox"/> Onion	1 – Small – Chopped
<input type="checkbox"/> Garlic	2 Teaspoons – Crushed
<input type="checkbox"/> Tomatoes	5 - 6 (400 grams)
<input type="checkbox"/> Capsicum	½ - Finely Chopped
<input type="checkbox"/> Carrot	½ Cup – Finely Chopped
<input type="checkbox"/> Beans	½ Cup – Finely Chopped
<input type="checkbox"/> Corn	½ Cup - Boiled
<input type="checkbox"/> Tomato Puree – Kissan / Dabur	2 Teaspoons
<input type="checkbox"/> Tomato Ketchup	1 Teaspoon
<input type="checkbox"/> Oregano Flakes / Powder	1 Teaspoon
<input type="checkbox"/> Salt	As per Taste
<input type="checkbox"/> White Pepper	As per Taste

**To make Pasta Sauce :**

- Put Tomatoes in boiling Water for 5-6 minutes
- Remove Tomatoes from Water and Blanch (remove outer skin) the Tomatoes
- Grind the Blanched Tomatoes in a Mixer and remove the ground Tomato Pulp in a Bowl.
- Heat a Pan with Olive Oil / other Cooking Oil,
- Add Tej Patta (Bay Leaves) 2
- Add Subut Kali Mirchi (Pepper Corn) 4 – 6
- Sauté for a few minutes
- Add Garlic, Onion, Capsicum, Corn, Carrots and Beans
- Sauté for a few minutes
- Add the Tomato Pulp.
- Allow to simmer, for 10-15 minutes until the sauce reduces a little.
- Add Tomato Puree – Kissan / Dabur 2 Teaspoons
- Add Tomato Ketchup 1 Teaspoon
- Add Salt-to-taste
- Allow to simmer, for some time
- Add Oregano Powder 1 Teaspoon / as per taste
- Remove and discard the Tej Patta and Kali Mirchi
- The Pasta sauce is ready.

**To complete the Preparation :**

- Heat another Pan and melt the Butter in the Pan
- Toss the boiled Pasta in it
- Sprinkle some Salt and White Pepper (as per taste)
- Pour the Pasta Sauce, just prepared in the Pan and mix well.
- Take ½ Cup Hot Milk and mix it with Amul Cheese Spread / Mozzarella Cheese 4 Tablespoons
- Put it on Hot Pasta in the Pan and mix well.
- Transfer in serving dish. Sprinkle grated cheese and serve Hot.