



SPICY AND CREAMY:
DELICIOUS PASTA DISH MADE IN MINUTES

ONE-POT TACO PASTA



Made in minutes and absolutely yummy: One-Pot Taco Pasta by @sallyswelt promises you culinary taste experiences from Mexico. Made with mince, onions, peas and a few other ingredients, it will only take you 20 minutes to conjure up this spicy, creamy noodle dish!

INGREDIENTS

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| » 30 g olive oil | » 1 tsp oregano |
| » 400 g minced beef | » 1 tsp paprika, sweet |
| » 1 onion | » 400 g noodles (e.g. Piccolini, Mini Pepe Rigate) |
| » 3 garlic cloves | » 50 g Grana Padano / Parmesan (grated) |
| » 50 g tomato purée | » 100 g peas (frozen) |
| » 900 g vegetable or meat stock | |
| » 200 g cream | |
| » 1 tsp salt | |
| » ½ tsp pepper | |
| » ½ tsp chili flakes | |
| » ½ tsp cumin | |
| » 1 bay leaf | |



METHOD

- 01.** Heat the oil in a large (cast iron) pot over a medium-high heat and cook the minced meat until crumbly.
- 02.** Meanwhile, finely chop the onion and garlic. Add to the meat and cook, covered, for about 2–3 minutes. Stir in the tomato puree, then pour over about 700 ml of the vegetable or meat stock.
- 03.** Add the cream and spices, and bring the sauce to the boil. Add the noodles and stir to combine all the ingredients. Reduce the heat to medium. Cover and cook the noodles in the sauce for about 10 minutes, stirring from time to time.
- 04.** Add the remainder of the stock if the noodles are still a little too firm to the bite, as this will vary depending on the variety.
- 05.** Turn off the heat. Add the grated cheese and the peas and stir well. Leave to stand for about 5 minutes, then serve.

ENJOY!