



ALL THE INGREDIENTS IN ONE SAUCEPAN:
TAGLIATELLE, SPINACH AND FRESH TOMATOES

VEGAN ONE POT PASTA



Quick, easy and very tasty: Vegan One Pot Pasta by Dr. Oetker! All you need is a saucepan, tagliatelle, spinach and fresh tomatoes. And you'll have a meal in moments!

INGREDIENTS

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| » 250 g frozen spinach | » 2 tbsp tomato purée |
| » 80 g dried tomatoes in oil | » 1 tsp ground paprika, hot |
| » 500 g cherry tomatoes | » 400 g tagliatelle |
| » 60 g shallots | » Salt |
| » 2 sprigs fresh thyme | » Freshly ground pepper |
| » 2 sprigs of rosemary | » 600 ml vegetable stock |
| » 3 tbsp olive oil | » 150 g Dr. Oetker Crème VEGA |



- 01. Prepare the herbs and vegetables:** Defrost the spinach. Cut the dried tomatoes into strips. Wash and halve the cherry tomatoes. Peel and dice the shallots. Wash and finely chop the thyme and rosemary.
- 02. Prepare the One Pot Pasta:** Heat the oil in a large saucepan. Sauté the shallots, tomato purée and ground paprika in the oil. Add the dried and fresh tomatoes and the herbs, pasta, spinach, salt, a little pepper and the vegetable stock, and bring to the boil.
- 03.** Cover with a lid and simmer over a medium heat until the noodles are just al dente (9-10 minutes), stirring occasionally. Stir in the Creme VEGA, and season the Vegan One Pot Pasta with salt, pepper and ground paprika.

TIPS FROM OUR TESTING KITCHEN:

- » If liked, sprinkle the Vegan One Pot Pasta with toasted pine nuts
- » Instead of using 250 g frozen spinach, stir in 300 g fresh spinach just before the end of cooking

ENJOY!