



Pasta Piselli

This is a warming spaghetti 'soup' which is great served with chunky bread.

Prep:	Hardly any
Cook:	10 mins max
Total:	15 mins including serving up
Servings:	8 children

Ingredients

- 1 litre vegetable stock
- 1 cup fresh or frozen peas
- 250g Spaghetti
- $\frac{1}{2}$ cup grated Parmesan
- Salt and pepper, to taste

Method

1. Make up the stock according to instructions, add to a large pan and bring to the boil.
2. Add the spaghetti and cook until just below al dente.
3. Add the frozen peas, bring the pot back to the boil and cook for a further 3 minutes.
4. Transfer to a large serving bowl.
5. Serve with chunky bread and a side of grated cheese