



Masala Pasta

Prep: 10 mins
Cook: 20 mins
Total: 30 mins
Servings: 8 children

Ingredients

- 200 grams
- 1 large onion finely chopped
- ½ teaspoon Ginger Paste
- ½ teaspoon Garlic Paste
- 6 medium tomatoes finely chopped
- ½ teaspoon turmeric powder
- ½ teaspoon cumin powder
- ¼ teaspoon black pepper powder
- 1 teaspoon coriander powder
- 2 finely chopped carrots
- 1 cup frozen green peas
- 1 finely chopped pepper
- 1 cup water or add as required
- 4 tablespoons chopped coriander leaves
- ½ teaspoon Garam Masala Powder
- A little salt to season
- Grated cheddar

Method

1. Cook the pasta
2. Heat 2 tablespoons oil in a pan and add the finely chopped onions. Sauté until the onions become translucent
3. Add ginger and garlic paste and sauté until cooked but not brown
4. Add the finely chopped tomatoes. Stir on a low to medium heat until tomatoes become pulpy and soft
5. Add all the spice powders and cook the spices into the sauce
6. Add the vegetables, mix well and sauté for one minute
7. Season with salt and add the water. Mix and cover the pan, cooking until the veggies are cooked
8. Add the pasta and stir to combine
9. Add the garam masala powder. Mix well and turn off the heat
10. Add the chopped coriander leaves and combine
11. Serve with grated cheddar