

heute gibt es...

## Pasta with vegetable chili



### **Ingredients: (For 2 people)**

- 1 medium onion
- 1 clove garlic
- 1 tbs. olive oil
- 1 large red bell pepper
- 200g Pasta
- 6-8 Basilikumblätter
- Salt
- Pepper

### **Preparation:**

1. Onion and garlic cubes and fry until soft in a large pan with the olive oil.
2. Meanwhile, wash the peppers, clean and cut into cubes. These add to the pan and fry for about 15 minutes over medium heat until they are soft.
3. Add the vegetables together with the basil leaves (two set aside for decoration) in a bowl and mash with a hand blender to a creamy sauce and season with salt and pepper.
4. The noodles in the meantime in salted water until al dente, so that they are approximately the same time as the sauce ready.
5. Finally, the noodles drain, give with the sauce in the pan, mix well and garnish with the basil leaves. Serve immediately and enjoy.





**For more tips and information:**

- When pasta is this short pasta such as penne or fusilli are, as they absorb the sauce better than, for example spaghetti.
- If you like it spicy, can still mix some chili under the sauce.
- If it does not have to be vegan, some fresh cheese can be added for an extra creaminess.