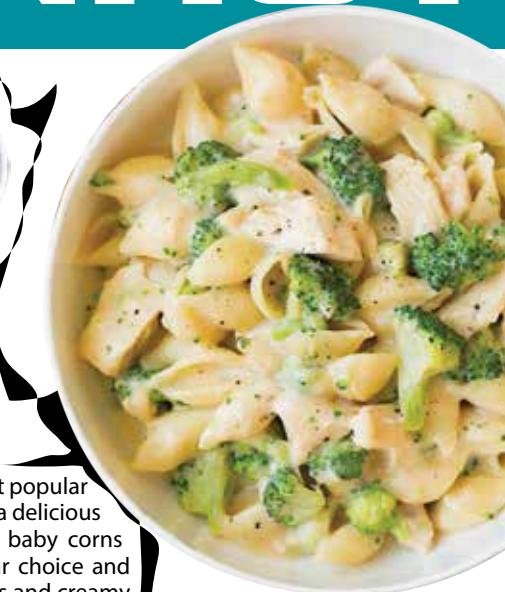




Homemade Pasta in White Sauce

Made in a variety of sauces, pasta is one of the most popular Italian recipes. Homemade Pasta in White Sauce is a delicious creamy pasta recipe tossed in fresh cream with baby corns and mushrooms. You can use any cheese of your choice and the pasta will taste equally good. Pair this delicious and creamy pasta recipe with garlic bread slices and you're done for the day.



Spicy Broccoli and Cheese Pasta

A creamy pasta recipe, Spicy Broccoli and Cheese Pasta is extremely healthy and easy-to-make. This simple recipe is truly delicious and can be made in a few minutes.

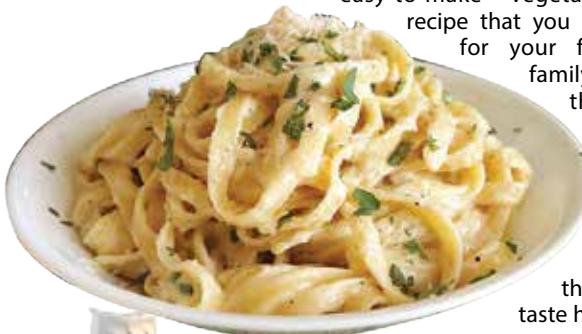
Gemelli Pasta with Cherry Tomatoes and Chickpeas

If you are bored with regular pastas then this exciting new recipe is a must try for you. It would be welcomed by those who are on the lookout to try something new in the kitchen. This recipe would be a hit especially with the kids.



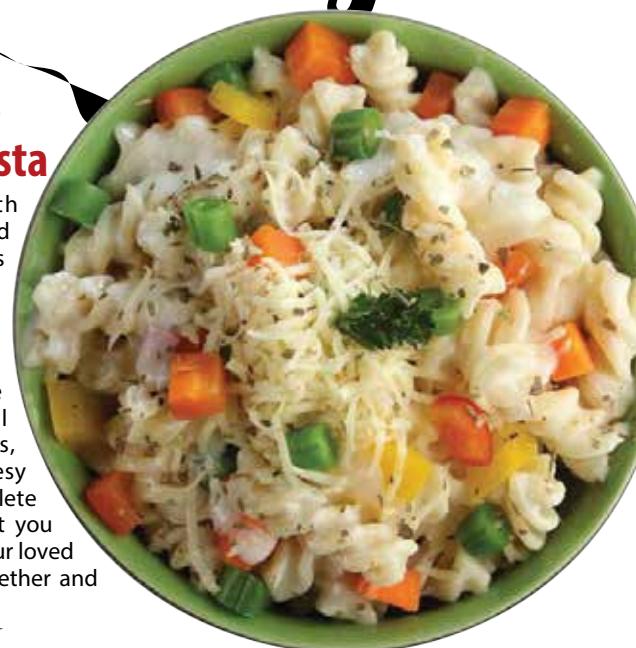
Fettuccine Paneer Alfredo

A decadent and delicious pasta, this is an easy-to-make vegetarian pasta recipe that you can prepare for your friends and family. To make this pasta recipe cheesier, you can use Gouda cheese and the dish will taste heavenly.



Vegetable Cheesy Pasta

Loaded with vegetables and cheese, this interesting pasta recipe is truly an enriching experience for a cheese lover! Colourful and delicious, Vegetable Cheesy Pasta is a complete meal in itself that you can enjoy with your loved ones in a get-together and game night! (TOI)



Droolworthy PASTAS that will make your day

Do you know 25th October is World Pasta Day? Pasta is the staple food of Italian cuisine and it is the most versatile, healthy and easy-to-prepare dish. Made with flour, it comes in different shapes, sizes and textures.

It has around 500 unique shapes around the world. It is impossible to imagine Italian food without a plate of pasta and it is one of the most desirable comfort foods.

To celebrate this occasion, here are the best, mouth-watering pasta recipes.

RECIPES

- » 4 red peppers
- » 55g/2oz butter
- » 425g/15oz potatoes, peeled and chopped into 5mm/1/4in cubes
- » 110g/4oz onions, finely chopped
- » 1 tsp salt
- » freshly ground pepper
- » 900ml/1½pt home-made chicken stock or vegetable stock
- » 120ml/4fl oz creamy milk
- » sprigs of flatleaf parsley
- » roasted chillies (optional)

Method

Step 1. Roast or chargrill the peppers for 10-15 minutes in the

Potato and roast red pepper soup

oven and then leave to cool in a plastic bag.
Step 2. Peel and deseed, save the sweet juices and carefully purée the flesh with the juices. Taste and adjust seasoning if necessary.
Step 3. Melt the butter in a heavy saucepan. When it foams, add the potatoes and onions and toss them in the butter until well coated.
Step 4. Sprinkle with salt and a few grinds of pepper. Cover with a butter wrapper or paper lid and the lid of the saucepan. Sweat on a gentle heat for approximately 10 minutes.
Step 5. Meanwhile, bring the stock

to the boil. When the vegetables are soft but not coloured add the boiling stock and continue to cook for about 10-15 minutes or until the vegetables are soft.
Step 6. Add the milk. purée the soup in a blender or food processor. Taste and adjust seasoning.
Step 7. Just before serving, swirl the red pepper purée through the soup or simply drizzle on top of each bowl. Top with some snipped flat parsley. You might try adding one or two roast chillies to the pepper for a little extra buzz - serrano or jalapeno are good. (BBC)

