Tomato Pastasotto with Paprika



Preparation time: 10 min
Difficulty: Easy

Ingredients

- Freshly grated parmesan: 60 gr
- Garlic cloves: 2
- Olive oil: 2 tbsp
- Onion: 1
- Pepper: to taste
- Pine nuts: 50 gr
- Red pointed peppers: 2
- Risoni pasta: 300 gr
- Salt: to taste
- Thyme stems: 2
- Tomato paste: 1 tablespoon
- Vegetable soup, hot: 500ml
- Yellow pointed pepper: 1

Preparation

1. Preheat oven to 230 degrees hot air.
2. Cut the red pointed peppers lengthwise, remove the core and place them on a baking tray with baking paper. Place the baking tray in the preheated oven and "roast" the peppers for about 5 minutes.
3. In the meantime, toast the pine nuts in a pan without oil. CAUTION: Do not take your eyes off the pan, as the pine nuts burn quickly.
4. Remove the peppers from the oven and set aside.
5. Peel and finely chop the onion and garlic. Remove the core from the yellow pepper and cut into small cubes.
6. Heat the olive oil in a pot and fry the onion and garlic. Add the diced peppers and Risoni noodles and tomato paste and fry briefly.
7. Now deglaze with half of the vegetable soup and add tomato pulp. Grate the thyme stems and add to the pasta.
8. Bring to a simmer and let it simmer. Once the liquid has been absorbed, gradually add the rest of the vegetable soup.
9. Just before serving, cut the grilled peppers into pieces and add to the pasta. Fold in the grated Parmesan and season with salt and pepper.
10. Serve the tomato pastasotto with roasted pine nuts. If you like, you can serve it with Parmesan cheese.

For this recipe we used:

Finely Chopped tomatoes 300 gr

