

Animal Pasta with Green Pepper Sauce

Ingredients

- 100g Loprofin Animal Pasta
- 2 tablespoons olive oil
- 1 onion, finely chopped
- 1 clove of garlic, crushed
- 2 green peppers, seeded and diced
- 4 tomatoes, chopped

Salt and black pepper

50ml water

Method

- 1. Heat the oil in a medium pan; fry the onion and garlic for 2-3 minutes, until soft.
- 2. Add the peppers, tomatoes and water cover and leave to simmer for 10-15 minutes.
- 3. Three quarters fill a saucepan with water. Bring to the boil and add the Loprofin Animal Pasta, oil and salt to the pan.
- 4. Return to the boil (stirring) and cook for 8-10 minutes, stirring occasionally to prevent the pasta from sticking together. When the pasta is cooked, drain well.
- 5. Once drained, place the cooked pasta back into the saucepan and stir in the green pepper sauce.

This recipe was provided by Nutricia Metabolics