

Spooky Stew (Makes 2 servings)

Ingredients

450g (18oz) carrot, thinly sliced

65g (2 ½oz) onion, chopped

100g (4oz) celery, thinly slices

125g (5oz) fennel, chopped

2 garlic cloves, crushed

500ml vegetable stock*

400g (16oz) tin chopped tomatoes

75g (3oz) Loprofin penne pasta

2 teaspoon dried parsley

1 teaspoon dried oregano

¼ teaspoon salt

½ teaspoon paprika pepper

*check protein content on label

Method

- 1. Place the prepared vegetables, garlic, stock and tomatoes in a medium sized saucepan.
- 2. Cover with water, bring to the boil, then reduce the heat slightly, cover and simmer for 10 minutes.
- 3. Stir the Loprofin Penne Pasta, herbs and seasonings, into the pan and bring to the boil again.
- 4. Reduce the heat, cover and simmer for a further 10 minutes, until pasta is cooked, stirring occasionally during cooking.
- 5. Serve at once with Loprofin Bread Rolls.

This recipe was provided by Nutricia Metabolics