POLONESE SAUCE PASTA - VEGETABLE PASTA - MAC CHEESE

Ingredients
100 g mozzarella cheese
100 g cheddar cheese, chopped
1/2 cup corn
1 tablespoon flour
1 tablespoon butter
glass of milk
200 g pasta
Mac Cheese:
Pinch of black pepper
cinnamon
1/2 teaspoon hill
250 g pasta
1/2 tablespoon pepper molasses
1 tbsp tomato molasses
1 tomatoes, peeled and chopped
Cup carrots, chopped
1 cup cut zucchini
Broccoli Cup
1 cup chopped color pepper
Chopped garlic clove
Half onion, chopped
Pasta with vegetables:
olive oil
thyme
3 tomatoes
onion
cravings
carrot
200 1/2 minced meat
pasta
Pasta with polonese sauce:

Directions

The method of pasta with bolognese sauce: In a frying pan, put olive oil and chopped onions with a pinch of salt and leave it a little, then add the carrots, celery, minced meat, salt, black pepper and stir the ingredients together and leave them for a little, then add the tomato sauce. In the cooking pot we put water, salt and olive oil and leave it to boil, then add the pasta and leave it until it melts. In a serving dish, put the boiled pasta and add the sauce over it, and so it is ready to be served.
The vegetable pasta method: In the cooking pot, put olive oil, salt and water, leave it to boil, then add the pasta and leave it until it glows. In a frying pan, put olive oil, onions, and garlic, stir a little Then we add the tomatoes, tomato molasses, pepper molasses, black pepper, a pinch of cinnamon, cardamom powder, then stir well until the ingredients blend with each other. Then add the carrots, zucchini, colored pepper, and broccoli and leave it a little over the heat. After that we add the pasta and we stir so that it is ready to be served. Mac Cheese Method: We boil the pasta in a saucepan containing boiling water and add salt and olive oil to it. In a frying pan, put butter and leave it until it melts, then add flour and roast it well, then add the milk gradually with stirring, after that we add the cheddar cheese and mozzarella and mix well, then add salt and garlic powder and continue stirring. Then we add the boiled noodles and corn and so it is ready to be served.

C H E F O M A R

Bon Apetit!