

Vegetable Rice Spiral Pasta with Spicy Vegetable Stir-fry

Ingredients:

1 Packet ORGRAN Vegetable Rice Spiral Pasta
½ tsp dried Thyme Leaves
¼ cup Olive Oil 1 Vegetable stock cube (optional)
1 small Onion, sliced 2 Bay Leaves
1 medium Green Pepper, thinly chopped 1 tsp Sambal Oelek
1 small Eggplant, chopped ¼ cup water
½ stick Celery, sliced ¼ cup Dry Red Wine
150g Snow Peas, sliced ½ cup Black olives



Method:

1. Heat oil in pan, add onion and pepper, stirring until onion is soft.
2. Stir in eggplant and tomatoes, cook over low heat for 5 minutes.
3. Add celery, stock cube, thyme bay leaves, Sambal Oelek, water and wine.
4. Bring to boil, simmer uncovered for 10 minutes.
5. Stir in peas, olives and shallots. Keep warm.
6. Discard bay leaves.
7. Add ORGRAN pasta to large pan of boiling water and cook according to instructions on the packet.
8. Just before serving, toss pasta with vegetable mixture.