# Spaghetti alle verdure

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

## Preparation

800 g plum tomatoes, chopped

400 ml vegetable bouillon

1 tbsp sambal oelek

1 tsp salt

¼ tsp pepper, black

1 tsp rosemary

1 tsp thyme

Mix all the ingredients for the sauce together and purée.

200 g carrots

2 sweet peppers

2 red onions

300 g courgettes

100 g leeks

50 ml olive oil

100 g Parmesan, grated

Salt

Pepper

Wash the vegetables. Peel the carrots and cut, along with the onions, into small cubes. Cut the sweet peppers and courgettes into medium-sized cubes. Stir in the Parmesan, drizzle over the olive oil and season with salt and pepper.

Finely slice the leeks.

400 g spaghetti, no. 5 or finer

Pour half of the sauce into the porcelain dish, cover with the leeks. Then layer the spaghetti on top. Cover with the remaining sauce. Move the spaghetti around in the sauce until completely coated.

Top with the vegetables. Put the dish on to the hardened glass dish in the cold cooking space. Cook.

**Hot air + steaming 230 °C for 27 Mins | PowerPlus level 10**

## Tips

After cooking, the spaghetti is al dente. Cook for longer or shorter if you prefer.

This dish can also be prepared using a delayed start.

The Parmesan can alternatively be added when the dish is served.

## Accessories

Hardened glass dish

Porcelain dish ⅔ GN

## Additional information

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| Created on | 27.02.2023 |