

One-Pot Pasta

You will need:

Olive Oil.
Dried or fresh Pasta.
Selection of Vegetables.
I have chosen Frozen Peas and Asparagus.
Parmesan Cheese
Spring Onions.
Half Lime.
Bunch Fresh Herbs.

Serves 1.

Method

Place 1-2 tablespoons of Olive Oil in a deep dish.
Squeeze the juice from half the Lime into the Oil.
Chop the Spring Onion and place the green part into the dish with the Oil and Lime Juice.

Fill a medium saucepan with freshly boiled water.
Add the Asparagus and Peas.
Blanch for about 2-3 minutes.

Remove the vegetables with a slotted spoon and place into the bowl with the Oil and mix gently.

Place the Pasta into the saucepan and allow to cook, following the instructions on the packet.

Drain the Pasta and mix with the Vegetables and Oil.
Mix gently to coat the Pasta with the Oil and Lemon Juice.

Sprinkle on the Chopped Fresh Herbs.
Add the white part of the Spring Onion.

Use a vegetable peeler, shave lengths of Parmesan over the top.
Serve and enjoy.