



# Spaghetti alle verdure

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Preparation

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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

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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

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Hardened glass dish

Porcelain dish ⅔ GN

## Additional information

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