



🕒 Approximately **25 min**

🔥 **495 kcal** p.p.

👤 **2 persons**

WHAT YOU NEED

- Green soy bean fettuccine: 1 pcs
- Small red chili pepper: 1 pcs
- Tomatoes: 300 g
- Garlic bulb: 1 pcs
- Spinach: 400 g
- Red bell pepper Ramiro: 1 pcs
- Shallots: 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil

ALLERGENS



GREEN SOY BEAN FETTUCCINE WITH HOMEMADE ARRABBIATA AND GARLICKY SPINACH

INSTRUCTIONS

- Peel and chop 2 garlic cloves. Peel and chop the shallot. Clean, seed and chop chili pepper and bell pepper. Wash and cube tomatoes. Heat a good dash of olive oil in a saucepan and sauté garlic, shallot, chili pepper and bell pepper for 2-3 min. on medium heat. Add the tomato cubes and a dash of water and bring to a simmer. Cook for approx. 10 min. until softened and season to taste with salt and pepper. Add some water if desired.
- Meanwhile, bring water with a good pinch of salt to a boil. Add the soy bean fettuccine and cook them according to the packaging instructions. Drain them afterwards and combine them with the hot sauce.
- Peel and chop 1-2 garlic cloves. Clean the spinach and cut it into 1-2 cm thin strips. Heat some olive oil in a pan and sauté the garlic on medium heat until translucent. Add the spinach and let wilt. Season to taste with salt and pepper and drain any excess water.

SERVING

- Arrange the green soy bean fettuccine with homemade arrabiata on plates and serve with garlicky spinach on the side. Enjoy while hot.