



Spaghetti with Grilled Zucchini and Tomatoes

Ingredients

- 9 Small zucchinis
- 1 tbsp Vegetable oil
- 1 tbsp Olive oil
- 1 Medium Onions, finely chopped
- 3 Cloves Garlic, finely chopped
- 1 tbsp Tomato Paste
- 1 cup Hot Water
- 2 cubes Maggi® Chicken Bouillon
- 2 cans Tomato with juice
- 1 tsp dried basil
- 1 tsp Ground all spice
- 2 tsp Lime juice
- 500 g Spaghetti
- 8 cups Water
- 2 tbsp Coriander leaves, chopped

Instruction

1. Place cut zucchinis in a mixing bowl. Sprinkle with salt and drizzle with vegetable oil. Allow to marinate for 10 mins, and grill in an oven for 7 mins on each side or until golden on the outside.
2. To make tomato sauce: heat olive oil and onions and cook until soft.
3. Add garlic, and tomato paste and sauté for an additional 1 minute.
4. Add hot water, Maggi Chicken Bouillon® cubes, crushed tomatoes, basil and all-spice and allow to simmer on medium low heat for 20 mins.
5. Stir in lime juice and zest and remove from heat.
6. Meanwhile cook pasta in boiling water until al dente. Drain pasta, discard water, and return to empty pot.
7. Add sauce to pasta and gently coat with sauce, add fresh coriander leaves and serve immediately.

Nutrition

Carbohydrates	64.08 g
Energy	331.54 kcal
Fats	4.46 g
Protein	12.14 g

40 Minutes

9 Servings