



Pasta with Florentine Sauce

Ingredients

- 1 Sachet MAGGI® Bechamel Mix
- 2 cubes MAGGI® Vegetable Bouillon
- 1 L Water
- 1 box fettuccine pasta
- 1 Clove Garlic
- 1 tbsp Oil
- 2 cups Spinach, chopped
- 2 tbsp Parmesan cheese
- 4 Mediums zucchinis
- 4 Mediums Broccoli florets
- 1 packet Mushrooms, chopped
- 4 Mediums Carrots

Instruction

1. Cook pasta in 2 liter boiled water and a pinch of salt for 10 minutes.
2. Sautee garlic with the oil, Add spinach till it cook.
3. Mix MAGGI Bachamel Mix with one liter of broth (2 MAGGI Vegetable cubes and 1 liter boiled water).
4. 4-Add bachamel to pasta, add to spinach and garnish with parmesan cheese.

Nutrition

Carbohydrates	82.4 g
Energy	450.07 kcal
Fats	6.83 g
Protein	19.39 g

22 Minutes

6 Servings