



Napolitana vegetable fusilli

Ingredients

- 400 g Fusili pasta
- 1 Medium eggplants, washed and cut into 2cm cubes
- 1 large Zucchini, cut into cubes
- 1 packet Mushrooms, chopped
- 2 tbsp Olive oil
- 50 g parmesan cheese, grated
- 1 Jar Maggi® Napoletana sauce

Instruction

1. Boil pasta as directed on the pack, drain and set aside
2. Meanwhile, in a deep saucepan, sauté vegetables in olive oil until golden and tender. Add Maggi® Napoletana sauce, reduce heat to medium low and cook for 10 minutes.
3. Add pasta to the pan and toss together with the sauce until pasta is fully coated. Transfer to a serving dish and garnish with parmesan cheese.

Nutrition

Carbohydrates	63.27 g
Energy	399.74 kcal
Fats	10.08 g
Protein	14.26 g

35 Minutes

6