



One Pot Pasta

🕒 15–20 Min 

Preparation

- 1 In the first step, dice the bacon and halve the cherry tomatoes.
- 2 Fry the bacon in a large saucepan. Then deglaze with water and add the Kotányi Quick & Easy One Pot Pasta and cherry tomatoes.
- 3 Bring the water to a boil and add the linguine.
- 4 Cook for a total of 10–12 minutes, stirring frequently. After about 7 minutes of cooking time, mix in the frozen spinach.
- 5 Finally, mix in the Parmesan and enjoy.

HINT: For a vegetarian version, the dish can be prepared without bacon.

Ingredients 2 Portions

♦ = Kotányi Produkte

230 g	Linguine
100 g	Spinach (frozen)
75 g	Bacon, in small cubes
300 g	Cherry tomatoes
60 g	Parmesan
450 ml	Water
1 pkg.	♦ One-Pot Pasta

