"One-tray pasta" Easy pasta recipe



Consejo del chef

Serve with chopped chives on top.

Raciones para 4

- ❏ **3** Cloves of garlic
- ❏ **2** Onions
- ❏ Olive oil
- ❏ **200 gr** Bacon
- ❏ **360 gr** Pasta
- ❏ **1,5 l** Water
- ❏ **150 ml** Cream
- ❏ **60 gr** Crème fraîche
- ❏ Salt
- ❏ Pepper
- ❏ Parmesan cheese
- ❏ **300 gr** Mozzarella
- ❏ Chives

1. Peel and chop the garlic and onion. Cool in Teka's aluminium tray until the onion is golden brown.
2. Then, add chopped bacon and cook until golden brown too. Add pasta, water, cream, and crème fraiche. Season with salt and pepper and combine well.
3. Bake for 30 minutes, or until the pasta is done.
4. Add Parmesan cheese to taste and half of the mozzarella, and stir.
5. Top the pasta with the remaining mozzarella cheese and grill the au gratin for 10 minutes at 200 °C.

Chef's Notes

https://cookinglovers.teka.com/en/receta/one-tray-pasta-receta-facil/