

# No Pan Pasta

✓ Kettle only



## Equipment:

- Kettle
- 1 mug per person
- Spoon
- Bowl
- Small plate

## Ingredients for 1 portion:

- ½ a large mug of dried pasta (regular or gluten free)
- Toppings of your choice e.g. pasta sauce, pesto, sweetcorn, tinned tomato, cheese, tuna.
- Seasonings of your choice e.g. dried herbs, garlic, chilli, paprika

- ✓ Halal
- ✓ Gluten-free
- ✓ Vegetarian

## Steps:

1. Put the pasta into the mug to fill it halfway.
2. Boil the kettle and pour the boiling water over the pasta in the mug and cover it with the small plate.
3. Leave for 10-15 minutes or until it has gone soft.
4. Drain away water when pasta is soft, and pour the pasta into the bowl.
5. Add toppings and seasonings of your choice.
6. Eat as it is, or keep in the fridge to enjoy later.