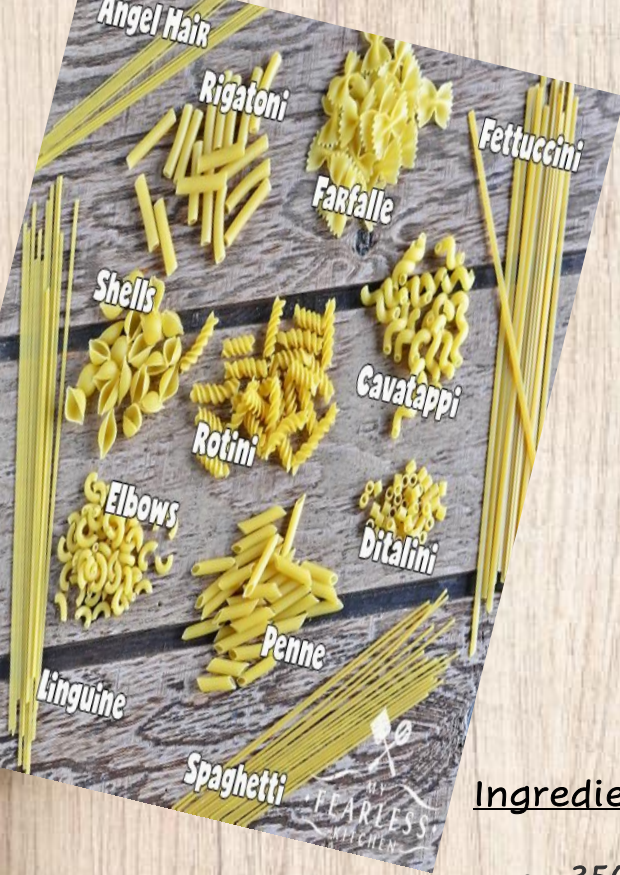


Italian wonderpot



Ingredients

- 350 g fettuccine (dried)
- 1 brown onion (medium, sliced)
- 3 cups baby spinach
- 1 tin canned diced tomato
- 1 tbs Italian dried mixed herbs
- 3 garlic cloves (sliced)
- 5 cups water
- 2 pods Continental vegetable stock concentrate
- 100 g feta (crumbled)

Method

1. Gather all ingredients together.
2. Place all ingredients into a pot except for the feta cheese. Cover and bring to the boil. Remove the lid and reduce heat to medium. Continue to cook for 10 minutes or until the pasta is softened and all of the liquid is reduced to a creamy sauce.
3. Add crumbled feta to the pan and stir.