



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Spiced Holluimi Torchio**

Serves 4

Ingredients

1pkt Otway Pasta Company Fresh Torchio – 400g

250g Holluimi (cut into 1cm squares)

2 tbs Olive oil

½ tsp Sweet paprika

½ tsp Ground turmeric

½ tsp Garam masala

½ tsp Ground cumin

½ tsp Ground coriander

¼ tsp Chilli flakes

1 Onion (halved and thinly sliced)

1 clove Garlic (finely chopped)

1 400g canned Admona diced tomatoes

Salt and pepper to taste

Method

Put a large pot of water on to boil and frying pan on medium heat

Mix all the dry spices except the chilli, ½ the olive and the diced holluimi in a bowl. Once the holluimi is evenly coated place into the frying pan on medium heat. After several minutes when the holluimi starts to brown add the onion and garlic

Once the onion and garlic have softened and become translucent add the tomato and chill flakes to the frying pan. Bring this to the boil and allow to simmer uncovered

While the sauce is simmering add the fresh torchio to the boiling water. Cook for 3 minutes. Once cooked add to the sauce. Taste and season with salt and pepper.

Serve and enjoy 😊