



**Hela Spice Singapore Pte Ltd**

## One Pot Spaghetti



	Quantity
Paste of choice (we recommend Linguine)	500g
Onion	1 Medium
Garlic	3 Cloves
Black Olives, Sliced	½ Cup
Hengstenberg Capers, Diced	½ Cup
Red Chili, Sliced	1 Medium
Parsley, Shredded	½ Bunch
Basil, Shredded	½ Bunch
Tomato Paste	6 Tbsp
Hela Martha Original Ketchup	4 Tbsp
Hela Black Pepper, Ground	2 Tbsp
Hela Oregano Leaves, Shredded	1 Tbsp
Salt	2 Tsp

### **Instructions**

1. In a medium pan, sauté the onion and garlic with the vegetable oil until translucent. Add in olive, capers and chili.
2. Stir in the tomato paste, Hela Martha Original ketchup and the remaining spices and mix them well.
3. Cook the pasta separately till al dente, keep a cup of pasta water and drain the pasta.
4. Add the pasta to the sauce and combine it with basil leaves. Season it with salt and pepper to taste.
5. Add pasta water as necessary to thicken the sauce and enjoy!

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.