

When talking about almoço, I usually prefer the south Indian style. If my family and I are going out, I like to go to Saravanaa Bhavan in East Ham, London, order dosa and accompany them with mango lassi. We sit close to other families, with women usually wearing fresh jasmine in their hair from visiting the temple. At home, however, I make a simpler favorite, this *semiya upma*, which has all the south Indian flavors I love – 2 curry leaves, ginger and spicy green chillies – all gently infused by the pasta.

Upma de Angel Hair Spaghetti

Upma is typically made with vermicelli, but it can vary, so I used angel hair spaghetti, or *capelli d'angelo*, instead, because it's easier to find. Fresh curry leaves can be bought in major supermarkets, south Asian grocery stores, and online; freeze any you don't use for another time. You'll need a wide pan with a lid.

Prep: **10 min**

Cook: **30 min**

Serves: **2 4**

350g de angel hair spaghetti, AKA capelli d' angelo

4 tbsp de óleo de colza

1 cte de sementes de mostarda preta

1 cte 2 de sementes de cominho

10 folhas de cravo-da-índia frescas

1 cebola marrom, peeled and finely chopped

1¼ cte de sal marinho fino

2cm x 2 2cm pedaço de gengibre fresco, peeled and grated

2 chillis verdes do dedo, finely diced

¾ cte de açafão bet365i pó

750ml de 2 caldo vegetal suitable for vegans

300g de mistura de vegetais congelados

20g de coentro, chopped

1 limão, cut in half, one half juiced, to get 1½ tbsp, the other half cut into wedges

Break all the spaghetti in half into a bowl, then break each half in half again and leave in the bowl until needed.

Put the oil in a wide frying pan for which you have a tight-fitting lid, and set it over a medium heat. When the oil is shimmering, and not before, add the mustard seeds, cumin seeds and curry leaves, which should all immediately crackle and pop.

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Stir in the onion and salt, and cook, stirring regularly, for 10 minutes, until the onions are soft and have browning edges. Add the ginger and chillies, stir to mix and cook for two minutes.

Add the turmeric, stir again, then add the stock, pasta and mixed vegetables. Stir again, if you can, or else pop the lid on for a minute, until the pasta softens, then stir to mix well and ensure the pasta doesn't clump. Pop on the lid, then leave to cook for another five minutes, until the spaghetti is cooked and the liquid has reduced almost completely.

Stir through the coriander and lemon juice, then distribute between plates and serve with the lemon wedges on the side.

None

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