

HOME CHEF

Karl Telfser



Vegetarian Shepherd's Maccheroni

A G

Cooking time: 20 min.

Bring a pan of water to the boil and add salt.

Put the pasta in the boiling salty water and cook for approx. 8-9 minutes.

In the meantime, heat the sauce in a pan, rinse out the jar with some water and add to the sauce.

Put the pasta in the sauce and continue to cook for 2 more minutes.

Plate up and serve.

Tip:

Parmesan goes especially well with the shepherd's macaroni!

Please note

Keep all ingredients in the refrigerator until use.

The meal will keep in the fridge for up to 2 days and can be prepared on the same evening or next day.

See below for allergens.

Allergens

An allergen is mentioned if the substance identified, or products made with it, are contained as an ingredient in the final product. The 14 main allergens are labelled in accordance with statutory regulations (EU Food Information Directive 1169/2011). In addition, there are other substances that can trigger food allergies or intolerances. Despite careful production of our dishes, alongside the labelled ingredients, traces of other foodstuffs may be contained that are used in the production process.

Foods that have been labelled with certain letters (e.g. C and G) contain the corresponding allergens (e.g. eggs and milk) listed below

List of allergens: A= gluten, B= crustaceans, C = eggs, D= fish, E= peanuts, F= soya beans, G= milk, H= nuts L= celery, M= mustard, N= sesame, O= sulphur dioxide, P= lupins, R= molluscs, mussels.