





# Pasta in Roasted Garlic Sauce

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2 Servings    some practice required  up to 20 Min.



### Ingredients:

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- 1 tsp Salt
- 100 g Penne Pasta
- 30 ml Vegetable Oil (2tbsp)
- 10 g Garlic (4-5cloves, chopped)
- 70 g Onions (1small, finely chopped)
- 137 g Dr. Oetker FunFoods Pasta Alfredo with Cheese (1/2jar)
- 50 ml Full Cream Milk
- 1 ltr Water

- 1** Boil 1ltr water, add salt. Cook penne in it (8-9 minutes or as directed on pack). Drain water.
- 2** Heat 1tbsp oil in a non-stick pan (low flame), roast garlic till light brown. Keep aside.
- 3** To make roasted garlic sauce, heat 1tbsp oil in the non-stick pan (low flame), sauté onion for 3 minutes and add pasta alfredo, milk, roasted garlic and stir.
- 4** Add penne, toss and serve hot.

#### Tip from the Test Kitchen

- Season with oregano and chilli flakes.