# TOMATO CREAM PASTA



【Ingredients for 1 serving】

- This product（Undiluted liquid） 15g
- Water 45ml
- spaghetti 100g
- spinach 30g
- Seafood mix 50g
- whipped cream 30g
- olive oil 1 tablespoon
- white wine 30ml

【Method of preparation】

①Cut the spinach into pieces approximately 4cm long.
②Cook the spaghetti in salted water (1% salt) for one minute less than the specified time.
③Heat olive oil in a frying pan and stir-fry the seafood mix. Then add the white wine and reduce thoroughly.
④Combine this product and water, then add to the frying pan. Add the whipping cream there.
⑤Add the cooked spaghetti and chopped spinach to the frying pan, stir together over a low heat for about 30 seconds, and it's ready.

【Key points for cooking】

- You may add cheese or other toppings as desired.
- The ratio of this product:water:white wine:cream is 1:3:2:2.
- Spaghetti is cooked for a shorter time than specified, then lightly simmered in the sauce to ensure the flavour clings well to the pasta.
- The vegetables used as ingredients may be any of your choice.