



This farfalle stir fry is both very beautiful and very delicious. You can whip this up literally with your hands tied and eyes closed.

Ingredients

- 1 Packet of farfalle pasta (400g)
- 1 tablespoon of whole cumin seeds
- 1 bunch of fresh coriander, both leaves and stocks to be used
- 1 tablespoon of black pepper
- 1 table spoon of dark mushroom soy sauce
- 1 bunch of spring onion, finely chopped

Method

Boil your pasta as usual as indicated on the package. Pass some cold water through them to prevent them from sticking together. Set them aside.

In a separate sufuria, put some vegetable oil and heat it. Place your cumin seeds. Allow them to cook just until you can smell their aroma. Do not let them burn.

Add your spring onion, coriander stalks and black pepper. Mix these and let them simmer for about 3 minutes or until they soften.

Then, add your cooked pasta and the table spoon of dark mushroom soy sauce. Mix it all. Let this stay in the heat for about 5 minutes then serve.

Mix in some of the coriander leaves with the pasta dish and leave some for garnishing.



SERVE WITH: beef stew, meat balls, coleslaw and a heart full of love 😊.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/spring-onion-cumin-seed-farfalle-stir-fry/>