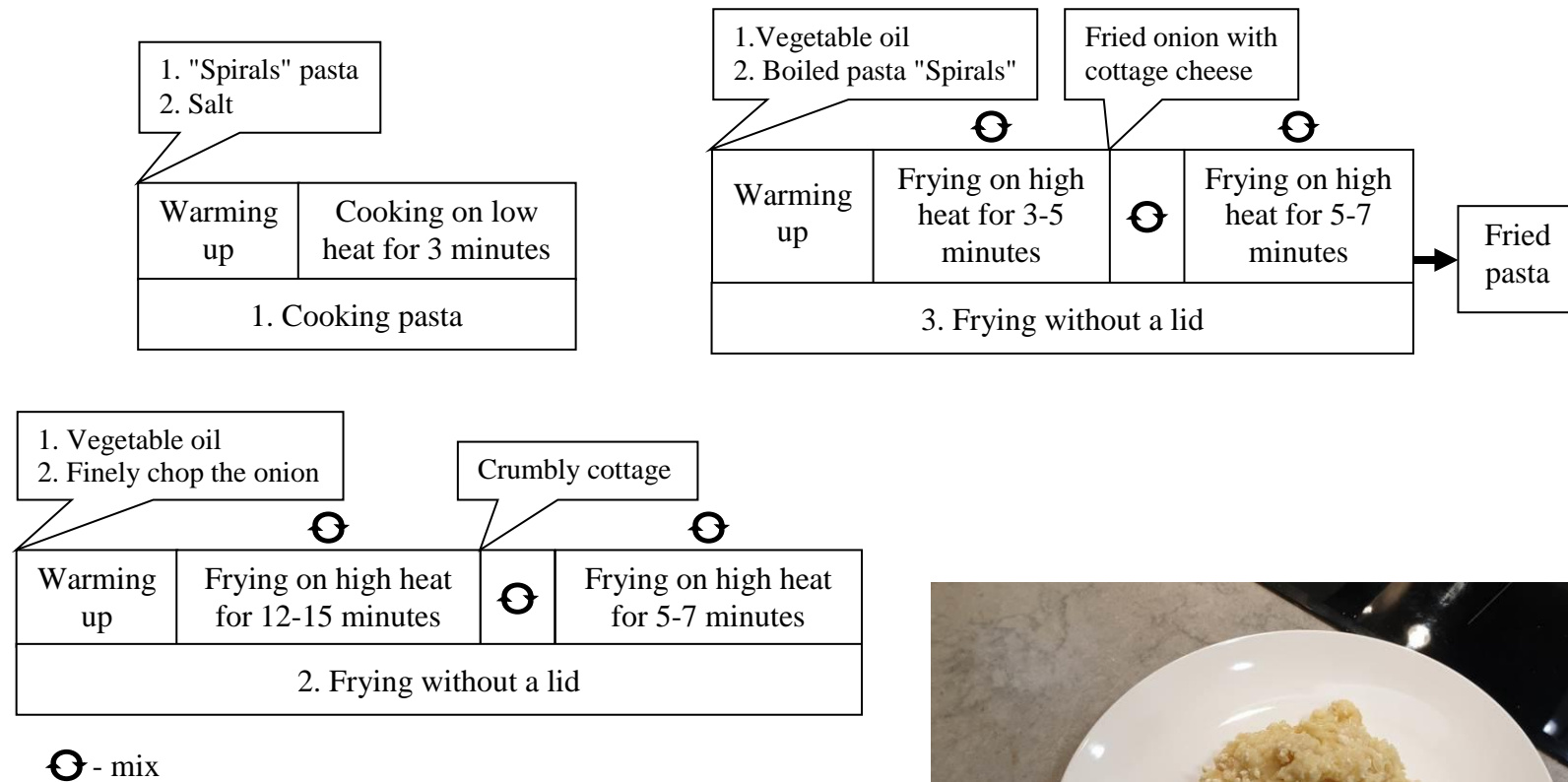


Fried pasta with onions and cottage cheese "Rustic" (khurs.ru - 2023)



1. "Spirals" pasta – 500 g
2. Onion – 700-800 g
3. Crumbly cottage cheese with a fat content of 9% – 500 g
4. Vegetable oil – 45-50 g
5. Salt - 1 tablespoon (for cooking pasta)
6. Water – 3.5-4 liters (for cooking pasta)

Fried pasta with onions and cottage cheese "Rustic"



1. Take the pasta "Spirals"



2. Measure the pasta "Spirals"



3. Peel the onion



4. Cut the onion finely



5. Take crumbly cottage cheese fat content of 9%



6. Prepare crumbly cottage cheese fat content of 9%



7. Measure salt



8. Take vegetable oil



9. Put a pot of water on the fire



10. After boiling the water, put the pasta "Spirals" in a saucepan



11. Add salt, remove the scale, cook over medium heat



12. Put the pan on the fire

Fried pasta with onions and cottage cheese "Rustic"



13. Pour vegetable oil into a frying pan



14. Put onion in a frying pan



15. Fry the onion until golden brown, mix



16. Put the crumbly cottage cheese in a frying pan



17. Stir, fry over high heat



18. Put the pan on fire



19. Pour vegetable oil into a frying pan



20. Put the boiled pasta in a frying pan



21. Stir the contents of the pan



22. Fry over high heat



23. We serve it on the table



24. We put it in the refrigerator for storage