



# Veggie Pasta Pot

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

200g wholewheat pasta  
handful of broccoli florets  
handful of sweetcorn  
1 carrot, chopped  
half a small onion  
200g baked beans  
2 tbsp tomato puree  
600ml hot veggie stock  
fresh coriander

## Instructions

- 1) Fry the onion and veg in a pan for a few minutes.
  - 2) Pour in the stock and add the pasta. Cover and leave to simmer for 15-20 minutes.
  - 3) Add the baked beans and puree, stir and leave for a few minutes to heat through.
- Toss in some coriander to serve.