



Pizzoccheri

NIBBLEDISH CONTRIBUTOR

Ingredients

2 servings

- 100g of pizzoccheri
- 50g of cabbage
- 50g of potatoes
- a pinch of pepper
- a pinch of yeast flakes

- a pinch of chive

- one onion
- oil

Instructions

Cook the cabbage and potatoes cut into chunks in a large pan of salted water for 10'.

Meanwhile in a pan, fry the garlic with the yeast flakes.

Drain pizzoccheri, cabbage and potatoes and pour into the pan with oil and cook more 5 'minutes over low heat.