



Tomato Pasta Soup

Visual Recipe
by DAREBEE

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	MICROMEAL	REGULAR	DOUBLE
tomato	1	2	3
onion	1	1	1
molasses	1 tsp	2 tsps	3 tsps
pasta	½ cup ~ 60g	1 cup ~ 120g	1 ½ cup ~ 180g
water	1 cup ~ 200ml	1 ½ cup ~ 300ml	2 cups ~ 400ml

LEVEL UP! Add heavy cream and fresh parsley.

INSTRUCTIONS



1. Dice tomato and onion and add it to a large cooking pot. Add molasses and water. You can use canned chopped tomatoes instead of fresh: 1 can of chopped tomatoes ~ 2 medium tomatoes.

2. Bring to a boil, lower the heat to low, cover the pot with a lid and let simmer for 20 minutes.

3. Add pasta and stir. Season for taste. Cook for another 10 minutes or until pasta is cooked.

4. Garnish with heavy cream and fresh parsley.