Mushroom and Tricolour Pepper Pasta Recipe



Mushroom and Tricolour Pepper Pasta Recipe is a delicious, colourful and flavorful pasta dish. The cooked pasta is tossed with cheese, bell peppers and mushroom, seasoned with Italian

herbs and garlic. Here I used penne pasta, you can use any variety of pasta. I have used tri colour bell pepper and mushroom in this pasta dish, you can use any vegetables of your choice and customize the recipe.This penne pasta recipe with pepper and mushroom is an easy, satisfying and comforting meal. You can have this pasta for breakfast or lunch or dinner.

Ingredients for Mushroom and Tricolour Pepper Pasta Recipe

Preparation Time: 20 mins Cooking Time: 10 mins Serves: 2

- 1 Cup of Uncooked Penne Pasta
- 1 Yellow Onion, Chopped
- 2 Garlic, Chopped
- 5 Baby Bella Mushroom, Sliced
- 6 Black Olives, Sliced
- 2 Tbsp of Chopped Red Bell Peppers
- 2 Tbsp of Chopped Yellow Bell Peppers
- 2 Tbsp of Chopped Orange Bell Peppers
- 3 Tbsp of Shredded Triple Cheddar Cheese
- 3 Tbsp of Parmesan Cheese
- 1/2 Tsp of Dried Oregano
- 1/2 Tsp of Black Pepper or to taste
- Salt to taste
- 1 Tbsp of Olive Oil

Method for Mushroom and Tricolour Pepper Pasta Recipe

- Cook pasta according to packaging directions. Drain the pasta and keep it aside.
- Meanwhile in a large skillet, heat oil, add onion and garlic, saute this until it turns golden brown.
- Add tri colour bell peppers, mushroom, oregano, salt and pepper, saute this for 3 mins in a high flame.
- Reduce the flame, add cooked pasta, cheddar cheese. Stir well with veggies for a min.
- Finally add black olives and parmesan, mix well.
- Yummy tri colour pepper pasta with mushroom is ready to serve.

Tips

- You can use any kind of pasta like fusili or rigotoni or farfalle.
- Add any kind of cheese like gorgonzola cheese or feta cheese or just use parmesan cheese.
- If you love cherry tomatoes, add them.



Tags : Mushroom and tri colour pepper pasta recipe, tri colour pepper pasta, make tri colour pepper pasta at home, tri colour pepper penne pasta recipe, penne pasta recipe with mushroom, pasta recipe, vegetarian pasta recipe, lunch pasta recipe.pasta recipe with cheddar cheese

Mushroom Potato Fry / Kalan Urulai fry (Indian Style)



Mushroom potato fry is a simple and tasty vegetarian side dish. I used baby bella mushroom and yellow potato in this stir fry. You can use any variety of mushroom and potato

available in your market. This easy mushroom potato fry is one of my favourite side dish and it goes very well with sambar rice / rasam / curd rice or any variety rice. I served this Kalan Urulai fry with lemon rice, a wonderful combo. These mushrooms stir fry not only goes well with rice but can be served with chapathi too.

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- soya chunks mushroom curry
- black eyed peas with mushroom
- mushroom sandwich
- stir fry with asparagus and mushroom

How to make Mushroom Potato Fry at home

Ingredients for Mushroom Potato Fry

Preparation Time: 10 mins Cooking Time: 7 mins Serves: 2

- 1 Medium Size Potato, Chopped
- 4 Baby Bella Mushroom, Chopped
- 1/4 cup of Red Onion, Chopped
- 2 Tsp of Curry Powder (I used Madras curry powder)
- 1/2 Tsp of Red Chilly Powder
- Pinch of Garam Masala
- Salt to taste
- 2 Tsp of Oil
- 1 Tsp of Mustard Seeds
- 1/2 Tsp of Urad Dal
- 1/4 Tsp of Fennel Seeds
- Few Curry Leaves

Method for Mushroom Potato Fry

- Wash and chop the mushroom, onion and potato.
- Heat a pan with oil, add mustard seeds, urad dal, fennel seeds, curry leaves, after it splutters, add onion, fry for 2 mins.
- In a high flame, add mushroom, potato, curry powder, red chilly powder, garam masala and salt, fry well for 3-5 mins. Sprinkle some water and fry well for a min and turn off the heat.
- Hot, yummy mushroom potato fry is ready to serve with rice or roti.

Tips

- If you don’t have curry powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
- You can follow the same recipe by using different vegetables.
- Make sure to stir the veggies continuously to avoid burning or sticking to the pan.
- Adjust the amount of red chilly powder according to your taste.



Tags: mushroom fry, mushroom potato fry, mushroom potato stir fry, potato mushroom recipe, mushroom recipe, kalan fry, kalan urulai fry, make mushroom potato fry, prepare mushroom potato fry, mushroom fry south indian, easy mushroom fry, side dish for rice