

# Spinach Spaghetti (adapted from TTC Recipes for the Outdoors 1994)

**Serves 4 people**

## Ingredients

- 400g spinach spaghetti
- 200g dried vegetables
- 2 packets Maggi tomato soup
- 1 cup water
- 2 cups of grated parmesan cheese

## Method

1. Soak the dried vegetables for 5 minutes, then cook with the spaghetti for 5-7 minutes.
2. Add the soup, mixed with the water to make a sauce, to the cooked spaghetti and vegetable mixture and stir well.
3. Reheat the mixture until it thickens.
4. Serve with grated parmesan sprinkled over plates.

<b>Number of people</b>	<b>Two</b>	<b>Four</b>	<b>Six</b>	<b>Eight</b>	<b>Ten</b>
Spinach spaghetti	200g	400g	600g	800g	1000g
Dried vegetables	100g	200g	300g	400g	500g
Maggi tomato soup	1 packet	2 packets	3 packets	4 packets	5 packets
Water	½ cup	1 cup	1 ½ cups	2 cups	2 ½ cups
Grated parmesan cheese	1 cup	2 cups	3 cups	4 cups	5 cups