



## Noodle Recipe

1 cup oil	Habanera pepers
1 chopped onion	garlic
1 large chopped bell peper	black pepper
5 medium sized chopped tomatoes	Oregano
water	Bullion cube
1 tbsp salt	3 tbsp tomato paste
(optional: cabbage, carrots, other vegetables)	Noodles

Start with a cup of oil in a large pan. When it heats up, you can add one chopped onion and let it start to brown. Then add one large chopped bell pepper and let it start to soften. After that you can add about 5 medium sized chopped tomatoes. Add some water so that it won't burn. Add 1 tbsp salt. Then you can add some cabbage, carrots, or whatever other veggies you would like. Continue adding a little water so that it has something to boil, but not a lot. Then pound some habanera peppers with garlic and black pepper, Put it in along with a Bullion cube and about 3Tbsp. of tomato paste. Let it simmer until it all gets soft. Then you need to add enough water to cook the noodles but not have any left over. Pour in one pack of spaghetti noodles, and let them get soft and it's ready. If you want to have meat in it, they dice the meat and cook it in oil on the side with the garlic and hot pepper mixture. Then they add it before they add the noodles.