

Pasta Navy Style

Ingredients

250 g. fusilli or penne

1 carrot

cumin

300-400g ground beef

1/2 onion, chopped

paprika

3-4 tomatoes

2-3 garlic cloves, minced

salt and pepper

Instructions

1. Add olive oil to your frying pan, heat on medium-high and add onions.
2. After a couple of minutes add the ground beef, salt, and mix together with the onions.
3. When the meat is almost done add garlic, cumin, and paprika.
4. Meanwhile, boil the pasta in an uncovered pot.
5. Finely grate the tomatoes over the pan; then the carrot using a medium-sized grater.
6. Add additional salt and pepper to taste, mix, and cook on medium/medium-low heat until the tomato juices have almost completely evaporated, 10-15 minutes.
7. Drain the pasta and cook together with the sauce for 2 - 3 minutes.