



## Maltagliati Zucchine e Guanciaie

### INGREDIENTS:

200 g. of maltagliati to the egg (also to the Super in the pasta department)

70 g. of smoked or diced bacon

1 zucchini

1 potato

2 fists of green beans

4 carrots

2 coasts of celery

1 onion

150 g. of peas (also frozen)

1 pack of borlotti beans or cannellini beans

1 peeled and seedless tomato

parsley

extra virgin olive oil

salt and pepper

40 g. grated Parmesan cheese

1 liter of vegetable stock

### PREPARATION:

Wash and clean the vegetables, cut them into chunks and keep aside. In the saucepan put 5 tablespoons of oil and brown the finely sliced onion, then add the bacon and let it brown for a few minutes, stirring often. At this point add the vegetables all together, mix to flavor for 5 minutes, add salt and pour the boiling broth. Close the pressure cooker with the lid and calculate the hissing for about 20 minutes. After the time has elapsed, vent the steam and open, taste if the vegetables are cooked, add the pasta (dry) and put it on the stove for about 10 minutes. Reopen, check the cooking of the dough, everything must be thick .. if it was still broth leave on the stove for a few minutes still without lid. Cooking in the pressure cooker

shortens the traditional cooking time a lot, but for those who want to use the classic saucepan, proceed as above lengthening only the time. Serve the maltagliati with vegetables and bacon in the dishes, turn a little oil and sprinkle with grated Parmesan.

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