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Fettuccine Alla Liparota

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1 pc zucchini

200 g pumpkin

1 pc yellow bell pepper

50 g black olives

1 pc red onion

8 Leave(s) mint, fresh

100 g sun-dried tomatoes

50 g pine nuts

150 g vegan tuna alternative

Some extra virgin olive oil

400 g fettuccine

Preparation time: 20 min

Cooking time: 10 min

Total time: 30 min

Difficulty: easy

Portions: 4 People

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1. For the Fettuccine alla Liparota, start by preparing all the vegetables, washing them and cutting them into cubes.

2. Heat the extra virgin olive oil in a pan which is large enough to sweat the onions in it. Add the cubed vegetables, minced olives, pine nuts and the sun-dried tomatoes (cut into strips), and season with salt and pepper.

3. Continue to cook the vegetables, and add water little by little if necessary. As soon as the vegetables are cooked, season them with chopped fresh mint.

4. Cook the pasta in plenty of salted water, drain and mix with the vegetable sauce. Garnish the fettuccine with chopped vegan tuna alternative.