

How to Make Macaroni Delicious?

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Macaroni is still very nutritious. Its protein, vitamins, minerals, etc. content are relatively high, and there are many benefits. It has the effects of improving anemia, strengthening immunity, and supplying nutrients. It is easy to digest, especially suitable for children or the elderly. eat. There are many ways to eat macaroni. Using macaroni can make many delicious dishes. Here are some delicious ways to share macaroni.



1. Spicy Macaroni

1. Preparation materials: macaroni, beef sausage, coriander, celery leaves, tea seed oil, thousand island sauce, chili sauce
2. Fry the beef intestines with tea oil, cut into small pieces and place on a plate for later use.
3. Put the macaroni in a pot, add water to cook, then strain off the water, add a packet of Thousand Island sauce.

4. Then pour in half a pack of chili sauce, sprinkle the fried beef sausage, celery shreds and coriander, mix well and serve.

2. Cold Macaroni

1. Preparation materials: macaroni, boiled eggs, cherry tomatoes, lettuce, potato chips, olive oil, salad dressing, black pepper

2. Boil a small pot of water, add a little salt, and then add the macaroni to cook, turn off the heat and bake for two minutes.

3. Take out the macaroni and let it cool to filter out the water. Add a little olive oil and put it in the refrigerator for half an hour.

4. Cut the cherry tomatoes in half, put them together with the macaroni, squeeze some salad dressing and mix evenly. You can also use other sauces according to your taste, such as tomato sauce, thousand island sauce, etc., cut the lettuce into small pieces and add Come together.

5. Finally, cut the egg into small pieces and add the potato chips. Squeeze some salad and sprinkle a little black pepper on it.

3. Curry Crab Pasta

1. Preparation materials: macaroni, crab, dried red pepper, bell pepper, coconut milk, curry powder, oil, butter, salt

2. Add water and macaroni in the rice cooker, start the steaming button and cook first, and when the cooking reaches seven mature, add the oil and curry powder.

3. Clean the crabs, cook them in a rice cooker until they turn red, add butter, then add coconut milk and cook for a while. Cut the bell peppers into small pieces and place them inside.

4. Add salt to taste when you feel that it is almost cooked. If you like spicy food, add red pepper.

4. Corn Pasta

1. Preparation materials: macaroni, cooked egg yolk, corn

2. Put the macaroni in boiling water and cook, then simmer for a few minutes, then turn off the heat and bake for five minutes. At this time, the macaroni should be sticky. If it is not sticky, you can cook it for a while.

3. When the macaroni is sticky enough, pick it up, cool and cut into small pieces, put some water in the rice cooker, add corn and macaroni, stir well and cook for a while.

4. Finally, add egg yolk, a little salt, sugar, oil, stir evenly and boil until cooked. Cool for a while and eat when the temperature is right.



The above introduces the four delicious methods of macaroni. The method can be said to be relatively simple. Friends who have time can cook and eat. In addition to these, you can also use your creativity to make your favorite food. There are many types of macaroni produced by the **macaroni production line**. You can buy different kinds of macaroni and change the pattern to make food. The production process is also very interesting. Just do it when you have nothing to do.