

# Hashish

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**Serves:** 2 people

**Prep time:** 25 min

**Cook time:** 45 min

## Ingredients

- medium onion
- ¼ small cauliflower
- ¼ cabbage
- 2 cups pumpkin or squash
- 3+ carrots
- 3 large potatoes
- 4 stalks celery
- ½ cup fresh or frozen peas
- 2 chicken cubes
- tablespoon olive oil
- tablespoon tomato paste
- salt & pepper
- ½" diameter group of vermicelli (optional)
- freshly grated Parmesan cheese

## Instructions

- Boil water ahead of time to speed things up
- Chop all the vegetables roughly and not too small.
- Put chopped vegetables in a large pot (not the peas)
- Pour on boiling water to completely cover the vegetables
- Add chicken cubes & olive oil
- Add salt & pepper
- Add the tomato paste
- Cover and cook on high heat for 45 minutes - stir every 10 minutes
- When vegetables are soft (not mushy), add pasta and peas
- Cook another 10-15 minutes until the pasta is done
- Add freshly grated Parmesan when serving