

## Is it really that hard to rinse a pasta pot?

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Every time I go to the grocery store it seems like there is a new bag in the frozen section with pasta meat and veggies. All claiming to only require a single skillet to prepare ... or "one pot meal" printed on the side. I can't help but wonder if people realize they could buy the ingredients much cheaper and prepare all but the pasta in that one skillet or pan. I do it all the time, just brown the meat, and remove it from the pan, then add my veggies and cook them, all while my pasta is boiling in a neighboring pot. It's simple to strain the pasta and add it right to the skillet everything else was cooked in then top with the meat and a sauce.

A simple soapy brush around the pasta pot and a rinse of the strainer and they are clean. I don't even need to use the dishwasher it's so easy. My meal is in that single skillet those bags brag about and I can make enough to feed a family without buying 2 expensive portioned for 2 people bags from the freezer section. Using fresh or frozen vegetables it is a money saver. On a busy night I usually have frozen vegetables and frozen chicken tenders on hand and that gives me the option of always having a quick meal ready in minutes combined with pasta in the pantry. There is enough for more than one meal for less money.

