

# How to Make Homemade Pasta with KitchenAid Mixer

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/kitchenaid-mixer-indian-recipe>

## Ingredients:

- 3 1/2 cups all-purpose flour sifted
- flour extra, for dusting
- 1/2 teaspoon salt
- 4 large eggs beaten
- 2 tablespoons water

## Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 210 milligrams
4. Fat: 6 grams
5. Fiber: 4 grams
6. Protein: 18 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 370 milligrams
9. Sugar: 1 grams

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