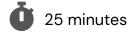




Tarragon Pork Pasta

with Mushrooms

A creamy pasta with pork mince and wintery flavours of tarragon and mushrooms. This dish is both comforting and delicious!





4 servings



Prepare Ahead!

You can make this dish ahead of time! Transfer the pasta to an oven dish and sprinkle with cheese. When it's close to dinner time, pop it in the oven for a delicious pasta bake.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
PORK MINCE	600g
BROWN ONION	1
TOMATOES	2
BUTTON MUSHROOMS	1 bag (300g)
CREAM CHEESE	1 tub
BABY SPINACH	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon

KEY UTENSILS

large frypan, saucepan

NOTES

Chop the spinach before adding it to the pasta if your little ones aren't a fan of greens! You can also grate some zucchini or finely chop broccoli into this dish.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta to boiling water and cook according to packet instructions or until al-dente. Reserve 1/2 cup cooking water before draining. Set aside.



2. COOK THE PORK MINCE

Heat a large frypan over medium-high heat with oil. Add pork mince. Dice and add onion along with 2 tsp tarragon, salt and pepper. Cook for 5 minutes until browned.



3. ADD THE VEGETABLES

Dice tomatoes and slice mushrooms. Add to pan as you go. Cook for a further 5 minutes until softened.



4. MAKE THE SAUCE

Stir in cream cheese along with 1/2 cup reserved cooking water until combined.



5. TOSS THE PASTA

Add cooked pasta and spinach (see notes). Toss until well combined and spinach is wilted. Season to taste with salt and pepper.



6. FINISH AND SERVE

Serve pasta at the table.



