



Product Spotlight: Mushrooms

It is best to store mushrooms in the paper bags they are packed in as it allows them to breathe.

Air-tight containers will cause condensation, and they will spoil.



Tarragon Pork Pasta with Mushrooms

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



25 minutes



2 servings



Pork

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.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	93g	41g	200g

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
PORK MINCE	500g
BROWN ONION	1
TOMATO	1
SLICED MUSHROOMS	200g
CREAM CHEESE	1 tub
BABY SPINACH	1 bag (60g)

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 a boil. Add 1/2 packet 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 **1 tsp tarragon, salt and pepper**. Cook for 5 minutes until browned.



3. ADD THE VEGETABLES

Dice tomato and add to pan with mushrooms. 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.



Scan the QR code to
submit a Google review!

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

