



### 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.



## Creamy Mushroom and Pork Pasta

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



25 minutes



4/6 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
4/6 Person:	25g/34g	20g/32g	52g

## FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	1 packet	1 packet
PORK MINCE	500g	2 x 500g
BROWN ONION	1	1
TOMATOES	2	3
SLICED MUSHROOMS	200g	2 x 200g
CREAM CHEESE	1 tub	2 tubs
BABY SPINACH	120g	60g + 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.**



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook according to packet instructions or until al-dente. Reserve **1 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.

**6P - use 1 tbsp dried tarragon.**



### 3. ADD THE VEGETABLES

Dice **tomatoes** 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.

**6P - use 1 cup cooking water.**



### 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.

**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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

