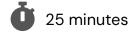


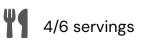


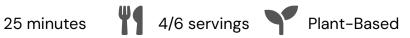


Mushroom Bolognese

A loving twist on a traditional classic using mushrooms to make our bolognese sauce served with fresh spaghetti and finished with fresh basil.







Herb it up!

Any fresh herbs that you may have would be a great addition to this dish. You could add rosemary, oregano, basil, fennel or parsley.

TOTAL FAT CARBOHYDRATES

94g

FROM YOUR BOX

	4 PERSON	6 PERSON
HEMP SPAGHETTI (GF)	2 x 250g	3 x 250g
MUSHROOMS	400g	400g + 200g
BROWN ONION	1	2
CELERY STICKS	2	2
GARLIC CLOVES	2	3
CARROT	1	2
TOMATO SUGO	1 jar	2 jars
BASIL	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs, 1 stock cube

KEY UTENSILS

frypan, saucepan, food processor

NOTES

You can chop or slice the mushrooms instead of using a food processor.

If you have some grated cheese in the fridge, serve alongside the pasta.





1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook for 2-5 minutes until al dente. Drain pasta, reserving 1/2 cup pasta water.



2. MINCE THE MUSHROOMS

Roughly chop **mushrooms** and place into a food processor. Pulse until they form a rough mince like consistency (see notes).



3. COOK THE VEGETABLES

Heat a large frypan over medium-high heat with oil. Slice and add onion and celery. Cook for 3-4 minutes then add 2 tsp Italian herbs, crushed garlic and minced mushrooms.

6P - use 1 tbsp Italian herbs.



4. SIMMER THE SAUCE

Dice or grate **carrot**, add to pan. Cook for 2–3 minutes then add **tomato sugo**, **stock cube** and **1 cup water**. Bring to a simmer, semi cover, and cook for 10 minutes.



5. ADD THE PASTA

Rinse and add **cooked pasta** to sauce toss gently to combine. Season to taste with **salt and pepper** (add some reserved pasta water if sauce is too thick).



6. FINISH AND SERVE

Roughly chop basil.

Divide **pasta** between bowls and top with basil (see notes).

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



