



### Product Spotlight: Miso Paste

Traditionally from Japan, this salty ingredient is made from fermented soy beans (or rice / barley) that are ground into a thick paste. It has a savoury, umami flavour and comes in a variety of shades from light to dark.



## Creamy Miso Mushroom Pasta

A comforting pasta featuring sautéed mushrooms and leek tossed in a savoury miso sauce made creamy with almonds, finished with baby spinach and fresh thyme.



30 minutes



Plant-Based



2 servings

### Bulk it up!

*You can bulk this dish up with broccoli, kale or roast pumpkin and sweet potato to make extra serves.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	12g	110g

## FROM YOUR BOX

GRAIN PASTA	400g
LEEK	1
ALMOND MEAL	40g
WHITE MISO PASTE	50ml
BUTTON MUSHROOMS	150g
DRIED FOREST MUSHROOMS	20g
THYME	1 packet
BABY SPINACH	60g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

## KEY UTENSILS

large frypan, saucepan, stick mixer or blender

## NOTES

Leeks can be extra sandy. Rinse the sliced leek in a colander or strainer before adding to the pan.



### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **3/4 packet pasta** and cook according to packet instructions or until al dente. Reserve **1 1/2 cups cooking water** before draining.



### 2. SAUTÉ THE LEEK

Thinly slice **leek** (see notes). Heat a large frypan over medium heat with **2 tbsp olive oil**. Add **leek** and cook for 10 minutes until softened.



### 3. BLEND THE MISO SAUCE

Meanwhile, Use a stick mixer or blender to blend **almond meal, miso paste** and **1/2 cup water** until smooth. Set aside.



### 4. SAUTÉ THE VEGETABLES

Add **1 tbsp olive oil** to frypan. Increase heat to medium-high. Slice and add **mushrooms**, cook for 5 minutes Add **dried forest mushrooms, 1 tbsp thyme leaves, miso sauce** and **1 1/2 cups reserved pasta water**. Simmer for 3 minutes.



### 5. TOSS THE PASTA

Add **baby spinach** and cook stirring until wilted. Add cooked **pasta** and stir to combine. Loosen with more water if needed. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Divide **pasta** among bowls. Garnish with **thyme leaves**.



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