



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Hazelnuts

Hazelnuts are packed with antioxidants and contain high amounts of phenolic compounds, which help your heart stay healthy by reducing cholesterol and inflammation.



Forest Mushroom Pasta with Hazelnuts and Crispy Sage

Garlic brown butter sauce pasta served with forest mushrooms and lashings of parmesan cheese, topped with toasted hazelnuts and crispy sage.



25 minutes



4/6 servings



Vegetarian

Switch up the sauce!

Add a splash of cream to the mushrooms as they cook for a decadent sauce, or switch it up with a stir-through pesto or Napoli sauce if preferred!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	21g	17g	71g/80g

FROM YOUR BOX

	4 PERSON	6 PERSON
DRIED FOREST MUSHROOMS	20g	2 x 20g
SHORT PASTA	500g	2 x 500g
HAZELNUTS	40g	2 x 40g
SAGE	1 packet	1 packet
BROWN ONION	1	1
GARLIC CLOVES	2	3
SWISS BUTTON MUSHROOMS	300g	2 x 300g
PARMESAN CHEESE	1 bag	1 bag
WATERCRESS*	1 sleeve	1 sleeve

FROM YOUR PANTRY

olive oil, butter, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Dress the watercress with some vinegar and olive oil if preferred!

No gluten option – pasta is replaced with GF pasta.

**Watercress is replaced with rocket due to unavailability.*



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1. PREPARE THE MUSHROOMS

Place **forest mushrooms** in a small bowl and cover with **hot water** until submerged. Set aside.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions. Drain and set aside.

6P – use 1 1/2 packet of pasta.



3. PREPARE THE TOPPING

Roughly chop **hazelnuts** and pick **sage leaves**. Heat a frypan over medium-heat with **olive oil**. Add **sage** and **hazelnuts** and cook for 2–3 minutes until golden and crisp. Remove from pan and keep pan on heat.



4. SAUTÉ THE VEGETABLES

Dice **onion** and add to pan along with **2 tbsp olive oil**. Crush and add **garlic**. Cook for 5 minutes until softened. Slice **mushrooms**, add to pan and cook for a further 3 minutes.



5. TOSS THE PASTA

Drain, roughly chop and add **forest mushrooms** to pan. Stir in **2 tbsp butter**. Add drained **pasta** and add **1/2 packet parmesan**. Toss until well combined. Season with **salt and pepper** to taste.

6P – stir in 3 tbsp butter.



6. FINISH AND SERVE

Garnish **pasta** with **sage** and **hazelnut** topping. Sprinkle over **parmesan cheese** to taste. Serve with **watercress**.

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**

