

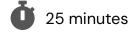


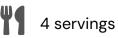


# **Forest Mushroom Pasta**

# 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.







# Switch it!

Instead of soaking the dried forest mushrooms, you can blend or chop them to a fine crumble or powder. Use this powder to garnish and season the pasta.

PROTEIN TOTAL FAT CARBOHYDRATES

30g

26g

103g

### **FROM YOUR BOX**

DRIED FOREST MUSHROOMS	20g
SHORT PASTA	500g
HAZELNUTS	40g
SAGE	1 packet
BROWN ONION	1
GARLIC CLOVES	2
SWISS BUTTON MUSHROOMS	300g
PARMESAN CHEESE	1 bag
WATERCRESS	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.





# 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.



#### 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 1/2 packet parmesan. Toss until well combined. Season with **salt and pepper** to taste.



## 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 0481 072 599 or send an email to hello@dinnertwist.com.au



