



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 servings



Vegetarian

Switch the grater!

This recipe uses a block of parmesan cheese. We recommend using a microplane grater (usually used for zesting) as the sharp blades can quickly grate hard cheeses with less effort.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	42g	75g

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
ROCKET	1 bag

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.

Due to unavailability of watercress, we replaced it with rocket.



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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.



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.



6. FINISH AND SERVE

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

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