



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Mushrooms

Mushrooms are packed with protein, minerals and vitamins and are in fact one of the few natural sources of vitamin D which is great for strong healthy teeth and bones!



3 Creamy Mushroom Spaghetti with Smoked Chicken

Spaghetti tossed in a creamy mushroom and garlic sauce. Topped with smoked chicken and fresh parsley to serve.



20 minutes



2 servings



Chicken

31 August 2020

Truffle it up!

Have you laid your hand on one of the many beautiful truffle infused olive oils we have here in WA? We can highly recommend a drizzle to finish of this beautiful mushroom pasta!

FROM YOUR BOX

LONG PASTA	250g
BROWN ONION	1/2 *
GARLIC CLOVES	1-2
MUSHROOMS	150g
PHILADELPHIA CREAM CHEESE	1/2 packet *
BABY SPINACH	1 bag (60g)
PARSLEY	1/2 bunch *
SMOKED CHICKEN	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, dried oregano

KEY UTENSILS

saucepan, frypan

NOTES

Serve the spinach dressed on the side if you prefer.

Drizzle with some balsamic vinegar for an extra boost of flavour!

No gluten option - pasta is replaced with GF pasta.

Veg option - smoked chicken is replaced with 1 tub smoked tomatoes. Top with tomatoes to serve.



1. COOK THE PASTA

Bring a saucepan of water to the boil. Add spaghetti and cook according to packet instructions or until cooked al dente. Drain and rinse, see step 5.



2. SAUTÉ THE MUSHROOMS

In the meantime, heat a frypan with oil over medium-high heat. Chop onion, crush 1-2 garlic cloves and slice mushrooms. Add to pan as you go and cook for 4-5 minutes or until softened. Season with 1 tsp oregano, salt and pepper.



3. SIMMER THE SAUCE

Dice and add cream cheese to melt. Stir in 1/4 cup water and spinach. Simmer for 6-7 minutes.



4. PREPARE THE TOPPING

Chop parsley and thinly slice smoked chicken (use to taste).



5. ADD PASTA TO SAUCE

Toss spaghetti into mushroom sauce and season well with salt and pepper.



6. FINISH AND SERVE

Serve mushroom spaghetti in bowls and top with chicken and parsley to serve.

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**

