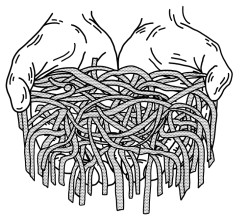


Real Pasta



Creamy Tomato & Mushroom Pappardelle

**Recipe from
Real Pasta**

This super simple dish is a weeknight life saver. Minimal prep, minimal fuss, maximum flavour...

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

Ingredients

2 celery sticks

1 large onion

400g button mushrooms

1 packet of RP Pappardelle Ribbons

1 jar of RP Creamy Tomato & Gin Pasta Sauce

Method

- Pop a couple of litres of lightly salted water on the stove and wait to boil. While waiting, slice mushrooms & celery and dice the onion.

- Add a good few tablespoons of olive oil to a large pan and gently saute the onion and celery until softened. Add mushrooms and cook until they reach your desired texture.

- Add the contents of the Real Pasta Creamy Tomato & Gin jar and let simmer, stirring occasionally.

- Pop the pasta in the boiling water and stir to separate - cook until al dente, or around 3-4minutes.

- Add a splash of the pasta water to the pan if it becomes too thick Drain the pasta and serve!



"With just 5 ingredients involved, this meal is as easy as it gets but packs so much flavour!"

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