

Creamy Spinach Tagliatelle

Method

Chop your onions, mushrooms and bacon/meat free alternative and put into a frying pan along with the olive oil. On a low heat fry until cooked

Boil the kettle, once boiled pour 300ml of hot water into the frying pan along with the stock cube of your choice. Let the ingredients simmer on a low – medium heat.

Boil your tagliatelle for the recommended time on the packet

By the time your pasta is boiled the stock water from the frying pan should have boiled off with only a minimal amount of water left.

Once boiled and drained add the pasta to the frying pan and mix the ingredients adding the salt and the pepper.

Once all mixed together add your spinach. Recommended amount is a handful per person you are serving. Mix until wilted.

Finally add the cream cheese and stir in until fully melted, resembling a creamy sauce throughout the dish.

You may choose to melt the parmesan into the dish or sprinkle on top.

We also recommend finishing with a few grounds of pepper on top

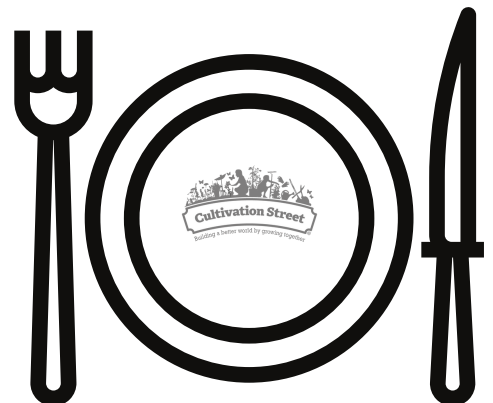
Plate up and enjoy



Ingredients

- 1 onion
- Tbsp Olive Oil
- Two Handfuls of Spinach
- Salt
- Black Pepper
- 2 tbsp Cream Cheese (or Vegan Alternative)
- Mushrooms
- Chicken or Meat free Alternative
- Chicken (or Vegetable) Stock Cube
- Parmesan Cheese to finish
- 150g Tagliatelle

Cultivation Street Eats



Serves 2