



tagliatelle with mushrooms and spinach

A recipe by petra: www.cookseasonal.com/recipe/7

Preparation

1. Cook the dried porcini mushrooms (or other dried mushrooms, to your taste) in a pan with little water, remove the pan from the heat and leave the mushrooms to soak for 10 minutes. Chop the mushrooms, and sieve the liquid.
2. Cook the spinach in salted water until tender. Remove the liquid and chop the spinach into rough pieces.
3. Peel and chop the shallot, heat half of the olive oil and fry the shallot for 1 minute. Add the spinach and the mushrooms and leave to simmer for 1 minute. Season to your taste with pepper and salt.
4. Prepare the pasta as indicated on the packaging. Meanwhile, fry the pine nuts. When the pasta is ready, mix it with the margarine, the cream, and the spinach and mushroom mix.

Sprinkle with pine nuts, and serve immediately.

Ingredients

- cream: 75 ml
- olive oil (classic): 3 tablespoon
- margarine: 25 gram
- pine nuts: 2 tablespoon
- tagliatelle: 375 gram
- shallot: 1
- spinach: 300 gram
- mushrooms (porcini): 25 gram

Timing

- Preparation time: 15 minutes
- Waiting time: minutes
- Cooking time: 10 minutes