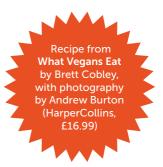
## Mushroom Tagliatelle





## Serves 4

280g tagliatelle Drizzle of olive oil 250g chestnut mushrooms, sliced 2 tbsp garlic purée 2 tsp smoked paprika 1 tsp onion powder 2 handfuls of spinach, roughly chopped 200ml (4/5 cups) soy cream



- 1 Cook the tagliatelle in a pan of boiling water until al dente, following the packet instructions. Drain and set to one side.
- 2 Heat a little oil in a pan over a medium heat, add the mushrooms and cook for 5 minutes. Stir in the garlic purée, smoked paprika and onion powder and stir occasionally until the mushrooms are cooked through.
- 3 Stir in the spinach and soy cream. Tip in the pasta, toss to coat in the sauce and serve immediately.

For more information go to vegansociety.com. Our website provides all of the resources needed to make the transition to a vegan lifestyle. Discover more great recipes, find out more about veganism, and begin your vegan journey today!





vegansociety.com

Donald Watson House, 34-35 Ludgate Hill, Birmingham, B3 1EH, UK