


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



Recipe from
What Vegans Eat
by Brett Cobley,
with photography
by Andrew Burton
(HarperCollins,
£16.99)

- 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!

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The Vegan Society

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