Mushroom Tagliatelle
Serves 4

280g tagliatelle
Drizzle of olive oil
250g chestnut mushrooms, sliced
2 tbsp garlic puree
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 puree, 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.

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