Mushroom Tagliatelle

The Vegan Society
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Serves 4

280g tagliatelle  
Drizzle of olive oil  
250g chestnut mushrooms, sliced  
2 tbsp garlic puree  
1 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.

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!