

# Recipe

## mushroom stroganoff pasta

This creamy, mushroom-packed pasta is the ultimate cosy meal that families will love! Tender, caramelised mushrooms in a smooth, delicious sauce, made even tastier with a sprinkle of mild porcini powder and a dash of paprika. It's super yummy and extra nutritious, especially when you add a side of peas. This dish is perfect for family dinners!



### Ingredients

a glug of cooking oil

1 red onion - diced

500g button mushrooms - finely chopped

30g unsalted butter

30g plain flour

1 tsp porcini powder

1 tsp paprika

650ml semi skimmed milk

5g nutritional yeast

50g creme fraiche

30g italian cheese

10g flat parsley - chopped

500g cooked pasta

100g grated cheddar

20g panko breadcrumbs

Peas (to serve)

Crusty bread (to serve)

### Sauce method

Add oil to a wide based pan on a medium heat and add onions and mushrooms and cook for at least 15 minutes, stirring intermittently

Once onions and mushroom have some good colour, add butter and stir to melt

Once melted, add plain flour, porcini powder and paprika and mix well to form a paste

Add milk in 4 rounds, in each round mix well to allow the paste to absorb the milk and thicken a little

Once all milk is added and thickened, add nutritional yeast, creme fraiche and italian cheese and mix well

Once ready, add chopped flat leaf parsley

### Pasta bake method

Preheat oven to 180°C

Mix cooked pasta and sauce together well and scoop into an oven proof dish

Top with grated cheese and a sprinkle of panko breadcrumbs

Bake in oven for 30 minutes or until top is golden and bubbling and core is piping hot

Serve with peas and crusty bread

Please note: This recipe is correct at the time of publication on 24/09/2024. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

**Nutritious delight with every bite**

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