



## Mushroom and Leek Pasta

with Almond, Parmesan and Parsley ...



20-30min



2 Portions

Sweet leek and peas, earthy mushrooms, tangy parmesan and the crunch of toasted almonds - this pasta dish has it all going on. Easy to make, it's just as at home on a properly set table as it is on the couch, if the mood's turned slouchy at your place.

## What we send

- mushroom
- shell pasta <sup>1</sup>
- vegetable stock cube
- slivered almonds <sup>15</sup>
- leek
- parmesan <sup>7</sup>
- parsley
- peas

## What you'll require

- olive oil
- sea salt flakes
- water

## Utensils

- fine grater
- large deep frypan with lid
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 760kcal, Fat 33.4g, Carbs 76.7g, Proteins 30.9g



### 1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Trim the **leek**, discarding the dark green part, then rinse well. Halve lengthwise and thinly slice. Crumble **one of the stock cubes** (the remaining stock cube won't be used in this dish) into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve.



### 4. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until just al dente. Drain. Meanwhile, heat **1 tbs olive oil** in the reserved frypan over high heat. Cook the **mushrooms**, stirring occasionally, for 3-4 mins until golden. Remove from the pan.



### 2. Slice mushrooms

Wipe any dirt from **half the mushrooms**, (the remaining mushrooms won't be used in this dish) then thinly slice. Finely chop the **parsley**, including the stems. Finely grate the **parmesan**.



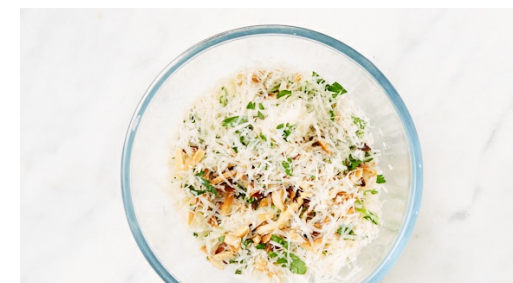
### 5. Make sauce

Add **1 tbs olive oil** to the pan, reduce the heat to medium and cook the **leek**, stirring occasionally, for 5 mins or until softened. Season with **salt and pepper**. Add **stock, peas** and **mushrooms** to pan and bring to a simmer, cook for 2 mins or until slightly reduced. Add the **pasta, half the parmesan** and **half the parsley** and toss to combine. Remove from the heat.



### 3. Toast almonds

Put the **almonds** in a cold large deep frypan over medium heat. Toast, tossing, for 2-3 mins until evenly golden. Remove from the pan and transfer to a bowl. Reserve the pan.



### 6. Make parsley gremolata

Add the **remaining parsley and parmesan** to the **almonds** in the bowl and toss to combine. Divide the **pasta** among bowls. Serve with the **parsley gremolata**.