



Mushroom and Leek Pasta

with Almond, Parmesan and Parsley ...



20-30min



4 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

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

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 730kcal, Fat 29.0g, Carbs 78.2g, Proteins 31.8g



1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Trim the **leeks**, discarding the dark green part, then rinse well. Halve lengthwise and thinly slice. Crumble the **stock cubes** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve.



2. Slice mushrooms

Wipe any dirt from the **mushrooms**, then thinly slice. Finely chop the **parsley**, including the stems. Finely grate the **parmesan**.



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.



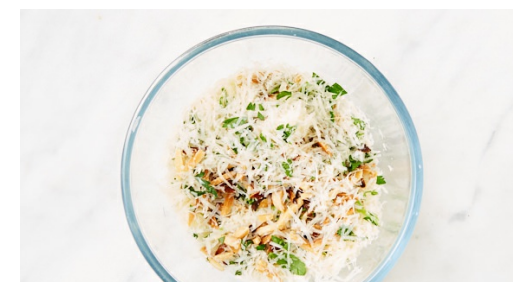
4. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until just al dente. Drain. Meanwhile, heat **1 ½ tbs olive oil** in the reserved frypan over high heat. Cook the **mushrooms**, in two batches, stirring occasionally, for 3-4 mins until golden. Remove from the pan.



5. Make sauce

Add **1 ½ 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.



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**.