

DINNERLY



Creamy Mushroom Pasta Bake

with Peas



20-30 minutes



2 Servings

WHAT WE SEND

- 6,7
- 1
- 7

WHAT YOU NEED

- mustard ¹⁰
- olive oil
- plain flour ¹
- spray oil

TOOLS

- 1L (4 cup) baking dish
- box grater
- large frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Mustard (10).
May contain traces of other allergens.

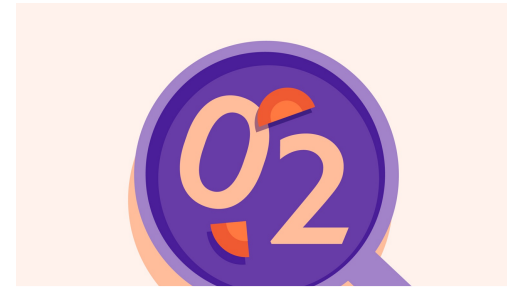
NUTRITION PER SERVING

Energy 915kcal, Fat 46.9g, Carbs 85.9g,
Proteins 31.2g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Cut the **mushrooms** into small chunks. Coarsely grate the **cheese**. Lightly spray or brush a 1L (4 cup) baking dish with **olive oil**.



2. Cook pasta

Preheat the grill to high. Cook the **pasta** in the pan of boiling water for 5 mins. Add the **peas** and cook for a further 3-4 mins until the pasta is al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta and peas.



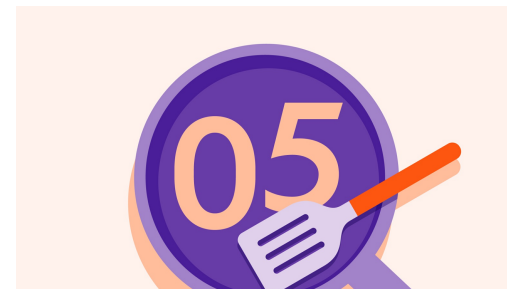
3. Brown mushrooms

Meanwhile, heat **1 tbs olive oil** in a large frypan over medium heat. Add the **onion** and **garlic**, season with **salt and pepper** and cook, stirring occasionally, for 3-5 mins until softened. Add the **mushrooms**, increase the heat to high and cook, stirring occasionally, for 3-5 mins until browned.



4. Add cream

Add **2 tsp plain flour** and **3 tsp dijon mustard** to the mushrooms, then reduce the heat to low and cook, stirring, for 30 secs. Add the **cream** and **reserved cooking water** and bring to the boil. Season with **salt and pepper** and cook for 1 min or until slightly reduced.







5. Serve up

Return the **pasta and peas** to the saucepan, add the **mushroom mixture** and stir well to combine. Spoon the **pasta mixture** into the prepared dish and scatter over the **cheese**. Grill for 4-5 mins until bubbling and golden. Divide the **bake** among plates and enjoy!



6. Make it yours

Love greens? Serve up a crisp dressed green salad on the side.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au     #dinnerly

 Packed in Australia
from at least **95%**
Australian ingredients