

# Easy Tagliatelle With Creamy Mushroom Sauce

Prep Time - 10 Mins

Cooking Time - 15 Minutes

Servings; 4

## Ingredients;

300g Dried Tagliatelle  
1 Tbsp Olive Oil  
1 Large Clove Garlic - Finely chopped  
250ml Alpro Soya Cream (Or Single Cream)  
1 Tbsp Wholegrain Mustard  
1 Handful Fresh Thyme  
200g Mushrooms (Chestnut Mushrooms are a great choice but use any variety you enjoy)  
1 Onion - Diced  
1/2 Vegetable Stock Cube - Crumbled. (We use Kallo stock cubes)  
Black Pepper & Sea Salt To Season To Taste



## Method;

Heat the oil in a frying pan over a medium heat then add the diced onion, cook for 5 minutes.

Add the garlic and washed/sliced mushrooms. Cook for a further 5-7 minutes over a medium/high heat, stirring often. Be careful not to burn the garlic.

Pop the tagliatelle in a pan of boiling water and cook for 7-9 minutes, until the pasta is cooked to your liking.

Wash and dry the fresh thyme and removing any coarse stalks. Add the cream, thyme, wholegrain mustard to the pan, bring to the boil for 1 minute then set to a simmer, stir well and crumble in the stock cube and season with salt and pepper.

Continue to cook for a few more minutes whilst the pasta cooks.

Drain the pasta and add to the pan with the creamy mushroom sauce, stir well to ensure the pasta is coated with the sauce.

Serve into warm bowls and enjoy.

## Author Tips;

If cooking for children, do not add salt to the recipe. Simply season individual portions with salt once served. Just add a bowl of sea salt to the table so the adults can season according to their taste buds. We love Maldon Sea Salt.

The consistency should be perfect, however, if you find the sauce is too runny for your liking mix a little cornflour with some water, add to the pan and continue to cook - this will thicken the sauce a little.