



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

SUNDRIED TOMATO PESTO TAGLIATELLE WITH PAN FRIED MUSHROOMS & BROCCOLINI



PREP
5 min



COOK
15 min



SERVES
4

INGREDIENTS:

- > 500g Tagliatelle
- > 200g Button Mushrooms
- > 190g Sundried Tomato Pesto
- > 100g Pecorino
- > 1 Bunch of Broccolini
- > ½ Bunch of Continental Parsley
- > 1 Punnet of Wild Roquette
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

METHOD - GET COOKING!



1 **Bring** a pot with salted **water to the boil**. Once boiling, **add** the **tagliatelle** and **cook** for 9 minutes, or as per the packet instructions.

Slice the **mushrooms** thinly, **cut** the ends off the **broccolini** and finely **chop** the **parsley** to prep.



2 Meanwhile, in a **large** hot **frying pan**, **drizzle** in some **olive oil** and **add** the **mushrooms**. Sauté for approximately 4 minutes and remove from pan, set aside.

In the same frying, **repeat with broccolini** – **sauté** for 4 minutes, **season** and turn off heat.



3 **Drain** the **pasta** and return to the frying pan, **combine** the **tomato pesto**, **chopped parsley** and a drizzle of **olive oil**. Add some water if needed.

Finally, **add** the **mushrooms** and **broccolini**, tossing through well.



4 Serve it up – **mix** the **wild rocket salad mix** into a bowl, grate some **pecorino** on top, drizzle **olive oil** and a squeeze of **lemon juice**.

Serve the tagliatelle **warm**, with a shaving of pecorino on top.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au