Creamy Mushroom, snow pea and Broccoli Pasta

Ingredients

- 120 g broccoli broken into florets
- 120g snow peas
- 30 g butter
- 1 tablespoon oil
- ½ Leek chopped
- 200 g mushrooms sliced
- 375 g fettuccini pasta
- 1 cup cream
- 1 teaspoon vegetable stock powder
- Parsley
- thyme
- 1 teaspoon chilli flakes

Method

1. Break the broccoli into little florets, cut the snow peas in half then steam the broccoli and snow peas until just tender.
2. Chop the leek, slice the mushrooms and heat oil and butter in a large frying pan and sauté leek and mushrooms until soft.
3. Cook the fettuccine according to the packet directions.
4. Gently stir the broccoli and snow peas into the mushroom mixture.
5. Stir in the cream, stock powder, parsley, thyme and chilli flakes, and heat for several minutes, until hot.
6. Gently stir in the cooked fettuccine.