

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 then heat the 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.