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.