



CREAMY VEGETABLES WITH TAGLIATELLE

HEAT LEVEL 



Indulge in the comfort of our Creamy Vegetables with Tagliatelle - a delightful pasta dish featuring a medley of vegetables in a rich and creamy sauce for a satisfying and flavorful meal.

15 Mins

2 Servings

INGREDIENTS

150 g tagliatelle pasta
Salt to taste
30 ml (2 Tbsp) olive oil
1 red medium onion, coarsely chopped
30 ml (2 Tbsp) Spur Durky Sauce
100 g fresh asparagus, coarsely chopped
125 g button or portobellini mushrooms, quartered
60 ml (¼ cup) Spur Peri-Peri Sauce
125 ml (½ cup) fresh cream
30 ml (2 Tbsp) chopped fresh thyme or 10 ml (2 tsp) dried
3 ml (½ tsp) Spur Lemon & Peri Peri Spice
Freshly ground black pepper to taste
Parmesan for garnish (optional)

METHOD

- 1 Boil pasta with salt until soft. Drain and set aside.
- 2 Heat oil in a heavy-based frying pan. Sauté onion lightly with Spur Durky Sauce for about 2 minutes.
- 3 Add asparagus, mushrooms and lightly heat through for a few minutes.
- 4 Add Spur Peri-Peri Sauce, cream, thyme, salt and pepper. Cook for a few minutes, add pasta and heat through. Serve warm with Parmesan shavings and garnish with more thyme.

VARIATIONS

- 1 Add 80 g Chorizo sausage, sliced.
- 2 Substitute tagliatelle with any other pasta of choice.

