



## EGG SPINACH TAGLIATELLE



### Serves

4 people

### Region

Emilia Romagna, Italy.

Ingredients available at Mediterranean Foods

### Ingredients

- 1 Packet of spinach egg tagliatelle
- 1 Cup of white wine
- 400g tin of Antica Napoli chopped tomatoes
- Grated Parmigiano Reggiano to serve
- 1/2 Cup finely chopped Italian parsley
- 4 Italian style sausages
- 1/2 Onion chopped
- 1 Large carrot chopped
- 1 Stick of celery chopped
- 1 Clove of garlic
- 5 Sage leaves
- 8 Button mushrooms sliced

1. Place all the vegetables and the herbs, apart from the mushrooms, in a large sauepan with 3 tablespoon of extra virgin olive oil.

2. Fry at medium heat until they start to colour. Take the sausages out of their casing and crumble them over the vegetables. Cook the sausages through until brown. Add the mushrooms and cook for a further 4 minutes. Add the wine and let evaporate, then add the tomatoes and let it simmer for 10 minutes.

3. Cook the tagliatelle in plenty of salted water. Drain the pasta and toss into the sauce. Serve with a generous sprinkle of grated Parmigiano Reggiano.

*Buon Appetito*

## EGG SPINACH TAGLIATELLE DE CECCO

*With mushrooms and sausages ragout*

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