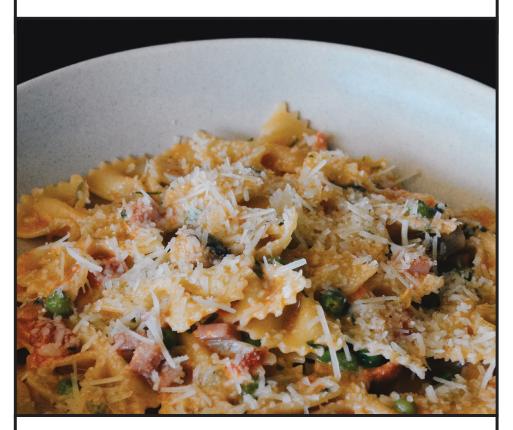


# **PASTA**

## DE CECCO FARFALLE PAPALINA

with button mushrooms, mortadella, peas and tomato



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# DE CECCO FARFALLE PAPALINA

Serves 4

#### **INGREDIENTS**



- 380g De Cecco Farfalle pasta
- 200g mortadella cut in small cubes
- Salt and pepper to season
- ½ cup of grated Grana Padano
- 1 cup of secret tomato salsa

- 1 cup of frozen peas
- 1 cup of cubed button mushrooms
- 2 cloves of garlic sliced
- 2 tablespoons of chopped Italian parsley
- 4 tablespoons of cream

#### **METHOD**

- 1. Start to cook the pasta in plenty of simmering salted water.
- 2. At the same time fry in a large pan the garlic and mortadella for one minute.
- 3. Add the mushrooms, the peas and the parsley.
- 4. Simmer for three more minutes then add the tomato salsa and the cream.
- **5.** Season with salt and pepper and simmer for 4 minutes and set aside.
- 6. When the pasta is 'al dente', drain and toss into the pan with the sauce.
- 7. Mix gently and serve with the Grana Padano grated on top.

## Buon Appetito!