

DE CECCO FARFALLE PAPALINA

with button mushrooms, mortadella, peas and tomato



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Serves 4

INGREDIENTS

— Available at Mediterranean Foods

- 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!

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