

SPINACH EGG TAGLIATELLE

with mortadella, peas and aged goat cheese



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INGREDIENTS

— Available at Mediterranean foods

250g De Cecco egg and spinach tagliatelle

1 cup frozen peas

1 cup cubed mortadella

1 tablespoon fresh, roughly chopped Italian parsley

1 cup grated "Tavot" aged goat cheese

2 cloves garlic thinly sliced

METHOD

1. In a large pan fry the garlic and the parsley for 1 minute on gentle heat. Add the mortadella and the peas and fry for another couple of minutes.
2. Cook the tagliatelle in plenty of simmering salted water. Add a little of the cooking water into the sauce, and when the tagliatelle are cooked toss them into the pan.
3. Mix and serve with the goat cheese sprinkled on top.

Buon Appetito.

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