

## DE CECCO FARFALLE

*with prosciutto cotto, peas and button mushrooms*



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## DE CECCO FARFALLE

### INGREDIENTS

— Available at Mediterranean foods

380g De Cecco Artisan farfalle	4 button mushrooms cut in small cubes
200g prosciutto cotto cut in small cubes	½ cup frozen peas
1 garlic clove sliced	½ cup cream
½ cup Mediterranean Foods secret tomato sauce	2 tablespoons chopped Italian parsley
2 tablespoons extra virgin olive oil	
100g grated Grana Padano cheese	

### METHOD

1. Cook the farfalle in a large pot with simmering salted water.
2. In the meantime gently fry with a couple of tablespoons of extra virgin olive oil, the garlic and the parsley for 1 minute.
3. Add the prosciutto cotto and the mushrooms and sauté for another minute.
4. Add the tomato sauce the cream and the peas.
5. Season with salt and simmer for 5 minutes.
6. When the pasta is cooked drain nicely and then pour it into the sauce and mix gently.
7. Serve with plenty of Grana Padano cheese on top.

Buon Appetito.

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