



EGG SPINACH TAGLIATELLE



Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 1 Packet of spinach egg tagliatelle
- 200g grated Parmigiano reggiano
- Freshly ground black pepper
- 200g Butter
- 30 Leaves of sage

1. Melt the butter with the sage in a large pan and gently fry for 1 minute
2. Cook the tagliatelle in plenty of salted boiling water. Drain and add a little water from the cooking into the butter. Toss all together and add half of the cheese.
3. Serve, sprinkling the tagliatelle with the rest of the cheese and black pepper. Add some extra Parmigiano in shavings.

Buon Appetito

DE CECCO SPINACH EGG TAGLIATELLE

With butter, sage and Parmigiano

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