

## SPINACH EGG TAGLIATELLE

*with prosciutto, braised onion, thyme and Grana Padano*



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Serves 4

### INGREDIENTS

— Available at Mediterranean foods

250g Packet of spinach egg tagliatelle De Cecco

1/2 Glass white wine

100g Grana Padano cheese

1 Fresh sprig of thyme

150g Prosciutto di Parma sliced 5mm thick

1 Bay leaf

1 Onion thinly sliced

### METHOD

1. Place the onion, bay leaf and thyme in a large sauce pan. Drizzle with some olive oil and cook slowly until the onion softens. Add the wine and cover with a lid.
2. Cook for 10 minutes at a low heat to soften the onion up. Cut the prosciutto in small cubes and fry it gently in another pan with some olive oil.
3. After a couple of minutes add the braised onion and a little water.
4. Cook the tagliatelle in plenty of boiling salted water. When al dente drain the pasta and pour it into the saucepan — toss it all about.
5. Add a little of the cooking water of the tagliatelle if the pasta looks too dry. Sprinkle the Grana Padano cheese and mix it through.
6. Serve with a drizzle of extra virgin olive oil and more Grana Padano on top!

Buon Appetito.

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