

Creamy Spicy Mushroom Pasta

Ingredients

Yield: 1 Portion

- 250g cooked pasta
- 1 tray sliced mushrooms
- 1 onion, finely diced
- 4 green chilli, chopped
- 2 garlic clove, finely chopped
- 4 tbsp Rama margarine
- Salt to taste
- Fresh parsley

Cheese Sauce

- 250ml milk
- 1 tbsp cake flour
- Salt and black pepper
- 20g grated cheese
- 1 tbsp Rama margarine

Instructions:

1. Cook the pasta until al dente and drain.
2. Melt the Rama in a saucepan.
3. Sauté the onion, chilli and garlic until fragrant.
4. Add the mushrooms and cook until tender.
5. Season with salt.
6. Cheese Sauce
7. Whisk together the milk, cake flour, salt and pepper.
8. Melt the Rama in a separate saucepan.
9. Add the milk mixture while stirring continuously.
10. Cook until thickened.
11. Stir in the grated cheese until melted.
12. To Finish
13. Add the cooked pasta to the mushrooms.
14. Pour over the cheese sauce.
15. Toss until evenly coated.
16. Garnish with chopped parsley.
17. Serve immediately.

Best Paired with Thornleigh Merlot