



Mushroom & asparagus penne

Preparation: 15 minutes

Cooking: 20 minutes

Serves: 4

400g dried penne pasta
2 tbs olive oil
2 garlic cloves, crushed
1 medium red onion, cut into thin wedges
300g cup mushrooms, sliced
1 bunch (about 200g) asparagus, cut into
1cm-thick slices
2 /3cup chicken stock
1 /2cup cream
salt & ground black pepper, to taste

1. Cook the penne in a large saucepan of salted boiling water for 9-10 minutes or until al dente.
2. Meanwhile, heat the oil in a large frying pan over medium heat. Add the garlic & onion & cook, stirring occasionally, for 2-3 minutes or until the onion is soft.
3. Add the mushrooms, asparagus & stock to the pan. Stir well to combine & cook, stirring constantly, for 2-3 minutes or until the mushrooms are just tender.
4. Drain the penne & return the penne to the saucepan. Stir in the cream & mushroom mixture & toss gently over medium heat until well combined. Season with salt & pepper & serve immediately.

Variation: Add 400g roughly chopped smoked chicken with the asparagus & cook until the chicken is heated through. Stir through 2 tbs finely chopped fresh dill with the cream.