



MUSHROOM STROGANOFF TAGLIATELLE

Ingredients (for 2):

- 250 gr of cooked tagliatelle
 - 150 ml of cashew/almond cream
(plant based double cream)
 - 100 gr of mushrooms, sliced
 - 4 tbsp of **GreenVie** Parveggio grated
 - ½ tsp of freshly cracked black pepper
 - 1 clove of garlic, finely chopped
 - 2 tbsp of vegetable oil
 - 1 tsp of salt
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instructions

In a sauteing pan, on high heat, add the vegetable oil and start by frying the mushrooms and garlic.
Season with salt and black pepper.

Cook for 5 minutes and add in the cream, lower the heat to low and let it simmer for about 5 more minutes - it will become a thick and glossy sauce.

Take it off the heat and serve over the hot cooked tagliatelle.
Sprinkle with Parveggio and enjoy!





