**CREAMY MUSHROOM PASTA**

**Ingredients**

100 gm Penne Pasta

50gm sliced mushrooms

½ tbsp red chilli

½ tbsp garlic chopped

1 tbsp Passata

2 tbsp olive oil

1 x handful spinach

30g grated parmesan cheese

20ml thickened cream

Salt/cracked black pepper ½ tsp each

Basil for garnish

**Method**

Boil pasta in salted water until al dente. Strain. Reserve 20ml of pasta water

Fry garlic, chilli in oil. Add mushrooms. Stir for 3 minutes until mushrooms are soft.

Add cream, passata and stir.

Add pasta to sauce together with 20ml of pasta water.

Add seasonings.

Just before serving add spinach, stir.

Sprinkle with parmesan cheese.

Garnish with Basil to serve.

Makes one serve.

Always be neat and clean!