

Gluten Free Spirals with Mushroom, Caramelised Onion, Thyme & Mascarpone



Recipe supplied by San Remo.

Ingredients

San Remo Gluten Free Spirals 350g

20g butter

2 tbsp olive oil

2 onions, finely sliced

500g Swiss brown mushroom, roughly chopped

2 garlic cloves, finely chopped

6 thyme sprigs, leaves picked

Sea salt & cracked black pepper

$\frac{1}{3}$ cup white wine

$\frac{3}{4}$ cup vegetable stock

2 cups baby spinach

2 tbsp mascarpone

¼ cup grated pecorino

Method:

1. Heat a large frypan over medium heat, add butter and 1 tbsp olive oil.
2. When butter has melted, add onion, lower heat and cook onion until golden and caramelised, stirring often. Set aside.
3. Return pan to medium to high heat, add 1 tbsp olive oil and mushrooms and cook until they release their moisture and then evaporates.
4. Add garlic, thyme and season with salt & pepper.
5. Add white wine and reduce by half. Add stock and reduce by half.
6. Meanwhile, in a pot of boiling salted water, add pasta and cook as per packet instructions, retaining a small cup of pasta cooking water.
7. Add San Remo Gluten Free Spirals, spinach and mascarpone to the sauce and toss to combine until the spinach wilts, adding a little pasta cooking water to loosen the sauce if necessary.
8. To finish garnish with grated pecorino.
9. Serve and enjoy with family and friends!