



## Pork & Leek Sausage with Wild Mushroom Rigatoni

Savory pork and leek sausage combined with earthy wild mushrooms, garlic, and tender baby spinach, tossed in a creamy sauce made with low-fat crème fraîche and chicken stock. Served over rigatoni and finished with grated Parmesan and fresh parsley for a hearty, flavorful pasta dish

### Ingredients

- Pokr & Leek Sausage
- Crème fraîche
- Baby Spinach
- Grated Parmesan
- Fresh Parsley
- Chicken Stock Cube
- Mixed Mushrooms
- Rigatoni
- Garlic

### Your Pantry

- Salt & Pepper

### Nutritional Info

Calories: 861 kcal  
Carbohydrates: 86 g  
Protein: 64 g  
Fat: 29 g

### Allergens

Wheat (Pasta)

Milk (Cheese, Crème Fraiche)


Celery (Stock cube - may also contain traces of Egg, Soya & Mustard)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) Boil the kettle

### 2) Prepare the vegetables

Peel and crush the garlic. Finely chop the parsley. Roughly chop the mushrooms.

### 3) Cook the pasta

Pour the pasta in a pan. Pour over enough boiling water so that the top of the pasta is covered with an inch or two of water. Crumble in the stock cube and mix well. Cook for 10-12 minutes then remove about a cup of the stock/water and set aside. Drain the pasta and set aside. While the pasta is cooking move onto the next step.

### 4) Fry the sausage

Place a frying pan on high heat. Squeeze the sausage meat out of the skin and crumble the sausage meat into the dry, hot frying pan. Use the back of your cooking utensil to break up the sausage while it fries. Cook for 8-10 minutes or until the sausage is crispy, then remove to a bowl.

### 5) Cook the vegetables

Return the pan to medium heat and add in the garlic and mushrooms. Stir fry for 2-3 minutes or until the mushrooms are cooked.

### 6) Bring the dish together

Add the pasta to the pan, along with the crème fraîche, parmesan and spinach. Gradually add enough of the conserved chicken stock/pasta water until a loose sauce forms. Cook until the spinach is wilted then return the sausage to the pan and along with the parsley. Season with salt and pepper to taste.

### 7) Plate the dish

Plate the dish into pasta bowls.



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