



Toss 'n' Fry Pan - Mushroom pasta

Toss 'n' Fry Pan - Mushroom pasta

Serves 2

200g tagliatelle

250g wild mushrooms,
cleaned and roughly torn

2 cloves of garlic,
peeled and finely sliced

1 fresh red chilli,
deseeded and finely chopped

a knob of butter

1 tablespoon olive oil

a piece of Parmesan cheese,
for grating

a small bunch of fresh flat-leaf
parsley, leaves picked and
chopped

juice of 1 lemon

best-quality extra virgin olive oil

Bring a pan of salted water to the boil. Drop in your pasta and cook according to the packet instructions.

Melt the butter with the tablespoon of olive oil in the Toss 'n' Fry Pan. Add the torn mushrooms, the sliced garlic and chopped chilli and toss and fry until the mushrooms are golden brown.

Drain your cooked pasta and add to the pan. Toss well so all the pasta gets coated in the buttery mixture. Add a little of the pasta water if it looks too dry.

Remove the pan from the heat, grate over some Parmesan, sprinkle over the chopped parsley and add a squeeze of lemon juice. Served drizzled with extra virgin olive oil.

Jamie Oliver
PROFESSIONAL SERIES

by **TEFAL**