

Ingredients needed for: ____/_____/____ Name:

PASTA FIORENTINA

Ingredients

1 tablespoon oil
1 onion
1 garlic clove
150g mushrooms
1 bag fresh spinach or 150g frozen spinach
150g crème fraiche
40g parmesan cheese, or 75g grated mature cheddar
200g pasta (e.g. penne)

+ baking dish to be brought from home

Equipment

Saucepan
Knife
Chopping board and mat
Garlic crusher
Wooden spatula
Grater
Frying pan
Colander

Method

1. Finely chop or crush garlic. Peel and chop onion.
2. Slice mushrooms into quarters. Grate the cheese.
3. Boil water for the pasta, pour into large saucepan. Boil pasta for 10 mins until tender.
4. Heat the oil in a frying pan. Sauté the onion and garlic until soft.
5. Add mushrooms, cook for approx. 5 mins until soft.
6. Add spinach and heat gently until wilted. (Defrost frozen spinach, squeeze out water using a sieve, add to pan and heat through.)
7. Stir in the crème fraiche, heat until bubbling.
8. Season to taste, add half the grated cheese. Remove from the heat.
9. Drain pasta and mix with the sauce.
10. To serve, pour into oven-proof dish, top with remaining cheese. Grill or bake to brown. (see below)

At home, reheat the pasta in a pre-heated oven, covered with foil, then remove foil to brown top.

OR reheat uncovered in a microwave (not if dish is foil) and brown the topping under a grill.