

Pappardelle with Mushrooms and Spring Vegetable Sauce

From Helen

1/4 cup olive oil
1 small onion, sliced
2 tsp crushed garlic
250g cap mushrooms, sliced or quartered
8 asparagus spears, cut into 3 sections
480g tin diced tomatoes
salt and fresh ground black pepper
100g sugar snap peas
1/2 cup frozen peas
500g fresh (precooked) pappardelle pasta
shaved parmesan cheese

Heat oil in large frying pan. Add onion, cook until tender but not colored. Add garlic and mushrooms. Increase heat, cook until mushrooms have softened and collapsed. Add asparagus spears, tomatoes, and seasoning, and simmer for 10 minutes. Add sugar snap and frozen peas and cook 2 minutes more. Meanwhile, bring a large pot of salted water to boil. Add pasta and cook until tender. Drain well and stir through the sauce. Serve in bowls topped with cheese.

Serves 4.