

SUNDRIED TOMATO, BASIL AND OLIVE PASTA

WHAT YOU'LL NEED

- Onion, finely chopped
- Garlic, crushed
- Marinated mushroom mix
- Black olives
- Cavolo nero, shredded
- Sundried tomatoes
- Basil, roughly chopped
- Spinach
- Anster cheese, grated
- Tomato passata

WHAT TO DO

1. Cook your chosen pasta shapes as per their cooking instructions and set to one side until needed.
2. Heat the onions and garlic, simmering until soft.
3. Add in the marinated mushrooms and cook until soft.
4. Add cavolo nero and cook until soft, adding sundried tomatoes, basil, spinach and tomato passata and bring to the boil
5. Reheat your pasta and cover with the sauce and cheese, check the seasoning then serve!

Chef's Tip: Cavolo Nero is a member of the 'brassica' family – a tasty Italian black cabbage which we can now grow here in the UK.



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