

FENNEL, CAVOLO NERO AND MUSHROOM PASTA

WHAT YOU'LL NEED

- Onion, finely chopped
- Garlic, crushed
- Cavolo nero, shredded
- Basil, roughly chopped
- Chanterelle mushrooms
- Fennel, finely chopped
- Anster cheese, grated
- Roasted garlic rapeseed oil

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 fennel and chanterelle mushrooms, cooking until soft.
4. Add cavolo nero, also cooking it off until soft.
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.