



WATERCRESS, SPINACH & PINE NUT PASTA

Prep. time 5 minutes | Cooking time 12-15 minutes | Preheat 200°C | Serves 4

Italian cuisine done to perfection, this vegan paste recipe is a healthy and tasty dish that makes the most of our Spring Onion & Cracked Black Pepper Sheese to make a rich and biting sauce that emphasises the nuttiness of the other ingredients.

Ingredients

255g tub of Spring Onion & Cracked Black Pepper Creamy Sheese
2 medium white onions
4 cloves garlic
85-100g bag watercress
200g spinach
100g pine nuts
100ml soya cream
Spaghetti, Tagliatelle or Linguine for 4 people
Salt and Pepper to taste

Cooking Method

Preparation

Finely dice onions and garlic

Thoroughly wash spinach and watercress, and remove any large stalks then roughly chop both

Method

Cook enough pasta for four people (approx. 100g per person), as per instructions on the pack.

Heat 3 tablespoons of oil in a frying pan over a medium heat. Add the onions and garlic and sweat for 3-4 minutes. Add the watercress and spinach and sweat until wilted. Stir in the Creamy Sheese and soya cream, then add the pine nuts and your cooked pasta and stir until all the pasta is coated.

Serve with garlic bread.

