

## 21. *Fettuccine, Mushroom, Herb and Spinach*

### Ingredients:

- 375g dried fettuccine pasta
- 1 tablespoon olive oil
- 200g button mushrooms, sliced
- 200g Swiss brown mushrooms, sliced
- 300ml light thickened cream
- 1/3 cup chopped fresh flat-leaf parsley leaves
- 1/3 cup chopped fresh basil leaves
- 1/4 cup finely grated parmesan cheese
- 70g baby spinach

### Directions:

1. Cook pasta in a large saucepan of boiling, salted water until tender. Drain, reserving 1/4 cup liquid.
2. Meanwhile, heat oil in a large, deep frying pan over high heat. Add mushroom. Cook, stirring, for 5 minutes or until softened. Add cream. Cook for 3 to 4 minutes or until slightly reduced. Add parsley, basil, cheese and spinach. Cook for 1 minute or until spinach has wilted.
3. Add pasta and reserved liquid to pan. Season with salt and pepper. Toss to coat. Serve.