



fresh produce



• seafood



• gourmet



Mushroom Bolognese Pasta

Serves: 2

prep/cooking time 45mins

Ingredients

- 4 cups assorted Korean mushrooms
- 1 pc carrot
- 1 pc Korean incubator pumpkin
- 3 cloves garlic
- 1 pc Korean onion
- 1 bottle passata
- 1 cup vegetable stock
- 1 tbsp Italian seasoning
- 2 tbsp olive oil
- handful of mini Korean cherry tomatoes, halved for garnish

Preparation

1. Put the mushrooms, carrot, incubator pumpkin, garlic and onion into a food processor and blend till it all resembles a coarse mince.
2. In a pot, heat up the olive oil. Sauté the veggie mince until soft and fragrant.
3. Pour in the passata and the vegetable stock and bring to a boil. Add in the Italian seasoning and then turn down the heat to a low simmer.
4. Simmer at least 15 mins to let the flavour develop and for the sauce to reduce. If you have the time, simmer for up to an hour for maximum flavour.
5. Serve with pasta of your choice.