

Creamy Cheese & Dijon Spaghetti

Ingredients

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- 1 tbsp oil
- 2 garlic cloves, minced
 - 100 ml boiling water
 - 150 ml double cream
 - 1 chicken stock cube
 - 1 tsp dijon mustard
- 1 orange pepper, sliced
 - 1 red pepper, sliced
- 100g mushrooms, sliced
- 200g cherry tomatoes
 - 100g spinach
- 50g Grana Padano, grated
 - 300g dried spaghetti

Method

1. Put your spaghetti on to cook as per the pack instructions.
2. Heat the oil in a large frying pan and add the peppers, tomatoes, mushrooms and garlic and fry for 5 minutes.
3. Add the cream, water, mustard and crumbled stock cube and heat through, stirring occasionally for 5 minutes.
4. Add the spinach into the pan and stir until it wilts.
5. Add the cheese to the pan.
6. Stir until all combined.
7. When the spaghetti is ready add one ladle of the cooking water to the sauce mix and then drain the spaghetti.
8. Stir the spaghetti through the sauce and serve.