

Garlic Mushroom Spaghetti



Ingredients

- 350g spaghetti
- 400g mushrooms, sliced
- 2 leeks, chopped finely
 - 2 red peppers, sliced
- 8 garlic cloves, chopped
 - 200g baby spinach
 - 2 tsp oil
 - 160g butter
 - 200ml chicken stock
 - 2 tsp mixed herbs
- 1 handful of chives, chopped
 - 1 tbsp black pepper

Methods

1. Fill a pot with salted boiling water, add the spaghetti and cook for 10-12 minutes.
2. Meanwhile, heat 1 tsp of oil in a pan and fry the leek and pepper until soft.
3. Add a small handful of mushrooms, stir through.
4. Fry for 2 mins then set aside.
5. Heat the remaining oil, butter, garlic and herbs.
6. Add the rest of the mushrooms making sure they are coated in butter.
7. Add the stock and simmer for 5 minutes on a med/high heat till the stock has reduced as this intensifies the flavours.
8. Add the spinach.
9. Stir through till it wilts and is coated in the sauce.
10. Add the mushroom mixture to the pan of leek and peppers and stir through.
11. Drain the cooked spaghetti and add to the pan.
12. Stir through, season with black pepper.