



CREAMY ENGLISH SPINACH, MUSHROOM & CHEESE PASTA BAKE



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Preparation 15 mins | Cooking 30 mins | Serves 4-6

- 400g rigatoni or penne pasta
- 1 tbs olive oil
- 1 small brown onion, finely chopped
- 2 garlic cloves, crushed
- 250g small cup mushrooms, sliced
- 1 cup reduced fat cream
- 1 bunch English spinach, trimmed and roughly chopped (about 250g trimmed leaves)
- 2 cups grated tasty cheese
- 180g tub bocconcini cheese, drained and roughly torn
- ¼ cup toasted pine nuts, to serve

STEP 1 Preheat oven to 200°C/180°C fan-forced. Cook pasta in a large saucepan of boiling water following packet directions.

STEP 2 Meanwhile, heat oil in a large frying pan over medium heat. Add onion, garlic and mushrooms and cook, stirring often, for 4-5 minutes until softened.

STEP 3 Reduce heat and stir in cream. Bring to a simmer. Gradually add spinach to the pan (it does not have to fully wilt) and toss through cheese. Season with salt and pepper to taste

STEP 4 Drain pasta, reserving ½ cup cooking water and return to the saucepan. Add spinach mixture and reserved cooking water mixture and toss to combine. Spoon mixture into a greased 10-cup capacity (about 5cm deep) baking dish. Scatter with bocconcini. Bake for 20 minutes or until hot and bubbling. Scatter with pine nuts and serve.