

Mushroom, leek & chorizo pasta bake



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

- 1 tbs olive oil
- 2 chorizo sausages, finely chopped
- 1 leek, trimmed, halved lengthways and thinly sliced
- 2 garlic cloves, crushed
- 250g Swiss brown button mushrooms, halved
- ¼ cup white wine
- 300ml reduced fat thickened cream
- ¼ cup sage leaves, chopped (or use flat-leaf parsley)
- 350g dried maccheroni or penne pasta
- 1 cup grated parmesan
- ½ cup reduced fat mozzarella cheese

STEP 1 Heat 2 tsp oil in a large non-stick frying pan over medium heat. Add chorizo and cook, stirring often, for 4-5 minutes until crisp. Drain on paper towel.

STEP 2 Heat remaining 1½ tbs oil in pan over medium heat. Add leek and garlic to pan and cook, stirring often, over medium heat for 4-5 minutes or until softened. Add mushrooms and cook for 2 minutes. Stir in wine and simmer until evaporated. Add cream, sage and season with salt and pepper to taste.

STEP 3 Meanwhile, cook pasta in a large saucepan of boiling water, following packet directions, until tender. Drain and return to pan. Add leek mixture to hot cooked pasta. Toss gently to combine. Spoon in a greased large (about 8 cup) baking dish.

STEP 4 Sprinkle parmesan and mozzarella over pasta mixture. Preheat a grill on medium-high heat. Place dish under grill (top about 5cm from heat source) and grill for 3-4 minutes until cheese melts and is golden and serve.