

## September '21 Mushroom Ravioli

### Ingredients

2 cups of fresh mushrooms sliced (whatever you have on hand)

1 Tablespoon of butter

1 Teaspoon of dried Italian herbs

1/2 teaspoon of garlic finely chopped.

1/4 cup white wine.

1/2 cup minted peas

Parmesan cheese

Salt and cracked pepper to taste.

### Method

Prepare pasta as per directions on packet.

In a pan, Sautéed mushrooms in butter, dried herbs and garlic.

Add in white wine gradually.

Add in mushrooms to well drained pasta.

Toss through some minted peas.

Sprinkle with shaved Parmesan cheese.

Add salt and cracked pepper to your liking.

### Not From Tania

My sister, Fiona, has been having great success growing a variety of mushrooms. She recently made this recipe and it was absolutely mouthwatering! Whilst I don't usually use pre-packaged ingredients in my TK Club recipes, I didn't think you would mind this time around if I used a ready made pasta! This recipe is so easy and quick and best of all, very tasty!

Enjoy,

TK xx