



Spiced Beef Tagliatelle

with mushrooms, bell pepper & toasted almonds

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Creation Wines | Creation Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	608.6kJ	5125.7kJ
Energy	145.5kcal	1225.7kcal
Protein	6.1g	51.3g
Carbs	12.9g	109g
of which sugars	2.6g	22g
Fibre	1.9g	15.8g
Fat	6.3g	53.1g
of which saturated	2.5g	20.7g
Sodium	155.3mg	1307.9mg

Allergens: Sulphites, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days



Ingredients & Prep Actions:

Serves 3 [Serves 4]

30g	40g	Almonds <i>roughly chop</i>
450g	600g	Beef Mince
375g	500g	Tagliatelle Pasta
190g	250g	Button Mushrooms <i>wipe clean & roughly slice</i>
2	2	Onions <i>peel & finely dice 1½ [2]</i>
2	2	Bell Peppers <i>rinse, deseed & dice 1½ [2]</i>
15ml	20ml	Cornflour
45ml	60ml	Seasoned Stock <i>(30ml [40ml] NOMU Italian Rub & 15ml [20ml] Chicken Stock)</i>
60g	80g	Spinach <i>rinse & roughly shred</i>
140ml	180ml	Mustard Crème <i>(125ml [160ml] Crème Fraîche & 15ml [20ml] Dijon Mustard)</i>
45ml	60ml	Lemon Juice
8g	10g	Fresh Dill <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water

- 1. TOAST** Bring a pot of salted water to a boil for the pasta. Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.
- 2. PASTA** Once the water is boiling, add the pasta and cook until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.
- 3. CARAMELISED MINCE** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 4-5 minutes (shifting occasionally).
- 4. VEGGIE MEDLEY** Add the mushrooms, the onion, and the pepper to the pan with the mince, and fry until turning golden, 6-7 minutes (shifting occasionally). Add the cornflour and the stock. Fry until fragrant, 1-2 minutes. Mix in 450ml [600ml] of water. Simmer until thickening and slightly reduced, 8-10 minutes. In the final minute, mix in the spinach. Remove from the heat, mix in the mustard crème, the lemon juice (to taste) and season.
- 5. DINNER IS READY** Make a bed of the pasta, pour over the creamy mince, sprinkle over the almonds, and garnish with the dill. Well done, Chef!

Chef's Tip Cooking pasta in salted water enhances its flavour by allowing the salt to absorb throughout, not just on the surface.