

UCOOK

Harissa Mushroom Pasta

with almonds & cashew nut cream cheese

The harissa and mushroom combo in this dreamy veggie pasta is such an unexpected delight! Twists of fusilli pasta are smothered in a vibrant harissa paste and loaded with fragrant green peppers & mushrooms fried in a Moroccan rub. Drizzled with cashew nut cream cheese & sprinkled with fresh coriander. Fragrant, slightly spicy & absolutely delicious!


Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Rhea Hsu

 Veggie

 Sijnn Wines | Sijnn Saignée 2018

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Ingredients & Prep

375g	Fusilli Pasta
30g	Almonds <i>roughly chopped</i>
2	Onions <i>1½ peeled & finely sliced</i>
2	Bell Peppers <i>1½ rinsed, deseeded & thinly sliced</i>
375g	Mushrooms <i>wiped clean & roughly chopped</i>
2	Garlic Cloves <i>peeled & grated</i>
15ml	NOMU Moroccan Rub
120ml	Pesto Princess Harissa Paste
8g	Fresh Coriander <i>rinsed & picked</i>
90ml	Cashew Nut Cream Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. TWISTY PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 8-10 minutes. Drain, reserving a cup of pasta water, and toss through a drizzle of olive oil.

2. NUTS ABOUT ALMONDS Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. STRIPS OF FLAVOUR Return the pan to medium-high heat with a drizzle of oil. When hot, fry the sliced onion & pepper until lightly charred but still al dente, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

4. MOREISH MUSHROOMS Return the pan to medium-high heat with a drizzle of oil. When hot, fry the chopped mushrooms until golden, 6-7 minutes (shifting occasionally). In the final minute, add the grated garlic, the charred onion & pepper, and the NOMU rub. Remove from the pan, season, and cover.

5. SPECIAL SAUCE Return the pot with the pasta to medium heat. Mix through the harissa paste. Loosen with the reserved pasta water until the desired consistency. Toss through the cooked veg, ½ the picked coriander, a sweetener, and seasoning.

6. DREAMY DISH Plate up the harissa mushroom pasta. Drizzle over the cashew nut cream cheese and sprinkle over the toasted almonds. Garnish with the remaining coriander. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	610kJ
Energy	146kcal
Protein	5g
Carbs	22g
of which sugars	3.2g
Fibre	2.6g
Fat	3.8g
of which saturated	0.2g
Sodium	147mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts

Cook
within 3
Days