

Pasta Spirals in a Creamy Mushroom Sauce with Smoked Coorong Mullet

Ingredients:

- 1/2 pack of San Remo Large Spirals
- 1/2 pack of Smoked Coorong Mullet, shredded
- 1tbsp olive oil
- 100g butter
- 2 spring onions, sliced
- 300g white mushrooms, sliced
- 1tbsp caperberries, sliced
- 100ml cream
- Fresh dill, chopped
- Cracked black pepper

Method:

To begin, cook the San Remo Large Spirals until just under-done (they will finish cooking in the sauce). Drain and put aside.

Over a medium heat, add olive oil and butter to a pan. Once butter has melted, add spring onions, mushrooms and caperberries. When the mushrooms are softened, add the pasta, mullet and cream.

Once cooked through and pasta is al dente, add fresh dill and cracked black pepper to taste. Serve immediately.

