





TAGLIATELLE WITH MUSHROOM BOLOGNESE

Ingredients for 3-4 servings:

- 250 g of tagliatelle • 100 ml of tomato passata
 - 300 g of chopped tomatoes
 - 50 g of shaved GreenVie Parveggio
 - 300 g of finely chopped mushrooms
 - 2 cloves of finely chopped garlic
 - 1 head of red onions (finely chopped)
 - 2 medium sized carrots (finely chopped)
 - salt, pepper, fresh basil
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instructions



Start by frying the onions and garlic in a sauce pot, with a bit of olive oil.



After 2 minutes you can add the carrots and mushrooms. Season well and cook for 6-7 minutes.

Now you can add the chopped tomatoes and the passata and lower the heat.

Season again with salt and pepper and add some fresh basil. Cook for 10 minutes.



Meanwhile you can cook the tagliatelle following the instructions on the package (usually around 6-8 minutes)

Serve with some shavings of GreenVie Parveggio.

enjoy! 

