



Pasta with Creamy Mushroom Sauce
RECIPE

Pasta with Creamy Mushroom Sauce



Cooking time 10 mins
Preparation time 15 mins
Serves 4

Royco® Creamy Mushroom Sauce is the star of this recipe. A delicious pasta that is quick and convenient enough to serve any night of the week.

Ingredients

- 2 packets Royco® Creamy Mushroom Sauce
- 1 tbsp sunflower oil
- 1 green pepper, sliced
- 250 g button mushrooms, sliced
- 400 g penne pasta, cooked
- Fresh chives, chopped (optional)

Vegetarian

This recipe is suitable for vegetarians.

Family Friendly

Choose your kids favourite pasta shape. Try shells, twirly-whirlies or bows.

Method

1. Prepare sauce according to packet instruction.
2. Heat oil in a pan, fry pepper and mushroom slices until golden then add to the prepared Royco® Creamy Mushroom Sauce.
3. Place the cooked pasta in a bowl, add sauce and stir well, season to taste.
4. Serve hot and sprinkle with chopped chives.

Recipe Tags

[Dry Sauces](#), [Chicken](#), [Pasta](#)

Related Recipes



[Lamb and Potato Sticks](#)

Cooking time

15 mins

Preparation time

20 mins



[Butternut Risotto with Rocket and Feta](#)

Cooking time

25-30 mins

Preparation time

5 mins



[Hot \(or Not\) Prego Rolls](#)

Cooking time

15 mins

Preparation time

20 mins



The Ultimate Braai Broodjie

Cooking time

20 mins

Preparation time

15 mins



Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins



Saucy Meatballs with Pasta

Cooking time

30 mins

Preparation time

5 mins



Lasagna

Cooking time

30 mins

Preparation time

10 mins



Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins



Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins



Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

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