Mushroom, Tomato & Red Wine Fusilli

Cooking time	20 mins
Preparation time	15 mins
Serves	2

A fine dining pasta of mushrooms, tomato & red wine. This fusilli recipe is perfect for a weeknight celebration dinner or date night.

Ingredients

- 1 packet Royco® Sour Cream & Mushroom Sauce
- 15 ml (1 Tbls) margarine
- 1 onion, chopped
- 125 g brown mushrooms, sliced
- 30 ml (2 Tbls) red wine
- 1 clove garlic, crushed
- 200 g tomatoes, skinned and chopped
- 5 ml (1 tsp tomato paste)
- 30 ml (2 Tbls) cream
- Black pepper, to taste
- 150 g fusilli pasta, cooked

Vegetarian

This recipe is suitable for vegetarians.

Family Friendly

Make memories with your kids with a special dinner that celebrates your families latest achievements.

Method

1. Prepare Royco® Sour Cream & Mushroom Sauce as per instructions on pack.
2. Heat margarine & fry onion & mushrooms.
3. Add red wine & cook until liquid has reduced.
4. Add garlic, tomato & tomato paste.
5. Cover & simmer for 10 minutes.

6. Add prepared sauce, cream & pepper.
7. Serve with fusilli, freshly grated Parmesan cheese, Italian olive bread & a spinach salad

Recipe Tags

Dry Sauces, Plant-Based, Pasta, Light Meal

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

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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